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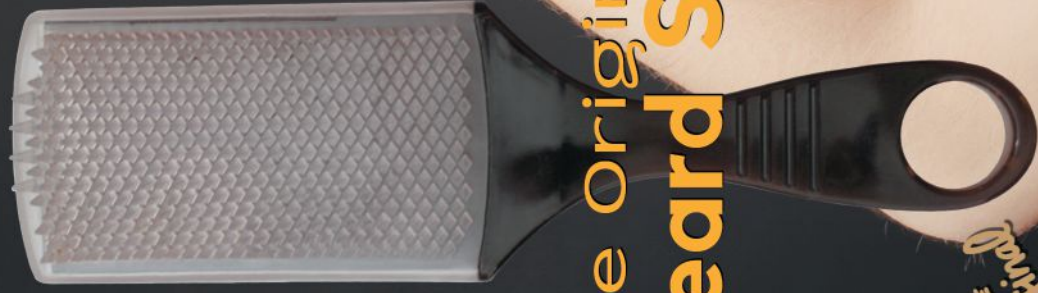
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This page: (top) Wooden Warrior roller coaster at Quassy Amusement & Waterpark in Middlebury; photo by Ron Gustafson. (above) X-ray fluorescence is used to study the Vinland Map; photo courtesy of Beinecke Rare Book & Manuscript Library, Yale University.



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The Connecticut Bride's fall/winter 2018 issue will be on newsstands in July. Be sure to check out all the original and exciting content from our Connecticut vendors and our featured brides.

Turn to page 41 for a sneak peek of some of our fall/winter content.

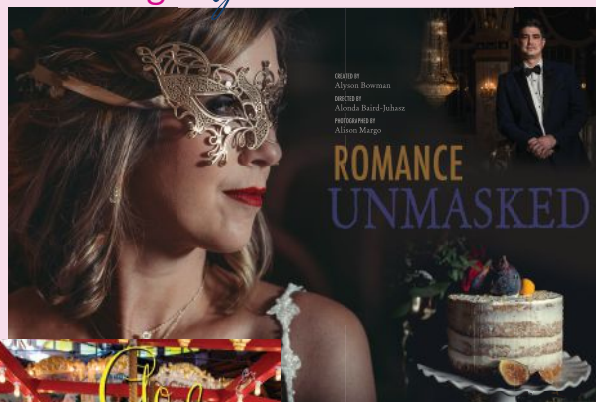


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The Wonder Years

I suppose at one time or another everyone looks at younger generations and thinks, “Boy, they don’t know how good they have it.” Often, it boils down to technology, and what we couldn’t do back then that is now taken for granted. The smartphone, for example, would have come in quite handy in my younger days.

As I researched Quassy Amusement & Waterpark in Middlebury — part of our feature on outdoor summer fun for the family (“Family Fun Under the Sun,” page 52) — it quickly became clear that kids today have a lot more to do at the park than I did when I went there as a child.

In my day, the big attraction was a roller coaster called the Wild Mouse, aka the Mad Mouse. While not particularly high or fast, this metal coaster packed plenty of thrills, even scares, for kids back then. I remember the dizzying combination of angst and excitement that always accompanied a ride



aboard the cars that seemed too large for the track, and the feeling that one of these days, the car will not make that tight turn and fly off the track entirely.

But the Mouse is gone. Today’s Wooden Warrior is a different experience, but it’s one that both a trepidatious tyke and coaster connoisseur will enjoy.



The biggest change from the Quassy of my childhood is the water park. It didn’t exist when I went there. Fun on the water consisted of swimming or paddle-boating in Lake Quassapaug. As of this year, Quassy sports 15 waterslides in its Splash Away Bay, not to mention fountains, water cannons and a massive water bucket that dumps hundreds of gallons on folks below. (The 10-year-old me might have especially liked that last one.)

Yes, today’s kids do have it good. Even a small park like Quassy provides them with a wondrously diverse menu of amusement options. But they’ll never know how wild the Mouse really was.

Albie Yuravich

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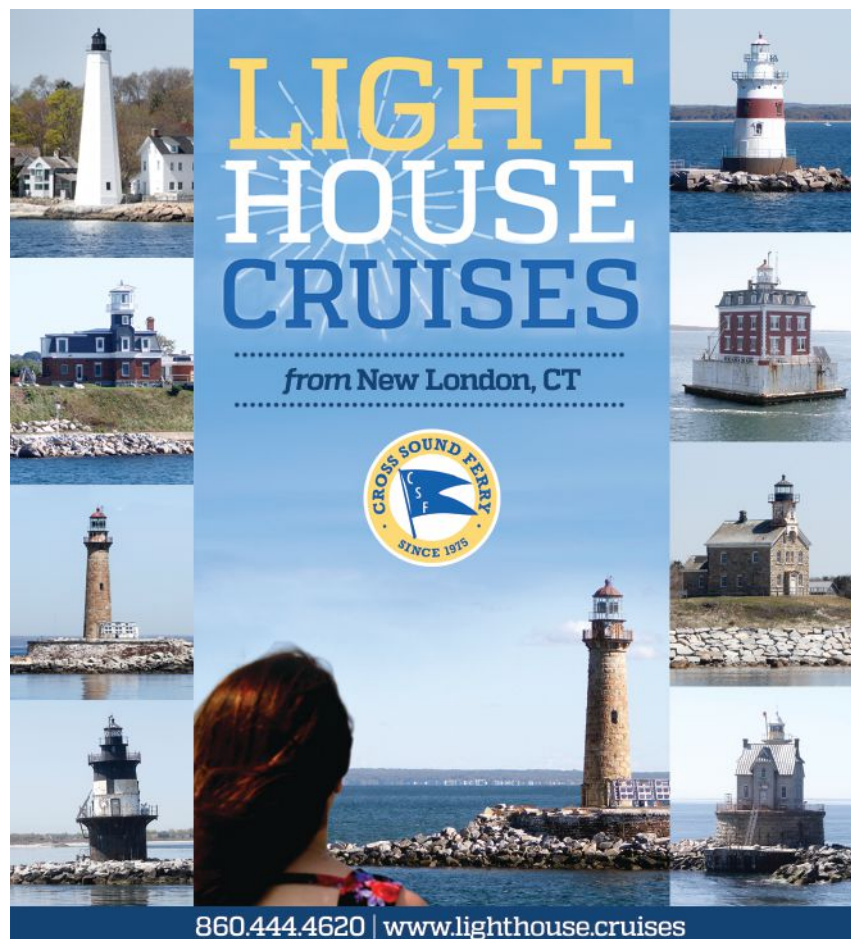
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Correction: In our special section on

the Lower Naugatuck River Valley in the May issue, the photo that ran on


page 49 with Lydia Sherman, aka the Derby Poisoner (shown here), was incorrect. The photo in the May issue was of Amy Archer-Gilligan, who fatally poisoned multiple people at her Windsor nursing home in the early 20th century and was later immortalized in the play and movie *Arsenic and Old Lace*.





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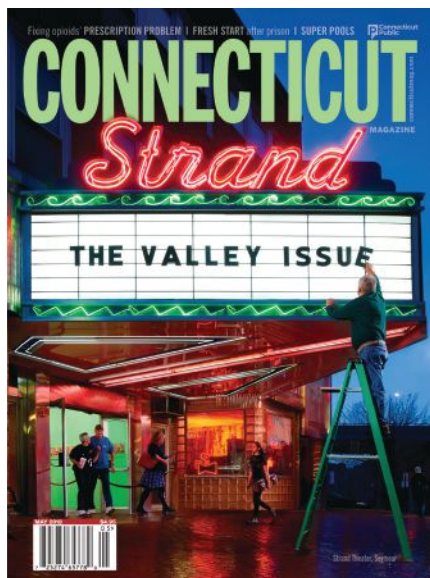
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A Valley Recommendation

I loved reading “The Valley Issue” (May 2018) and seeing many of my favorite places showcased. I felt somewhat chagrined, however, at the glaring omission of a much-loved Valley spot in downtown Shelton. Bar 140 (at, of course, 140 Center St.) is the sort of place where, if you show up for dinner on a fairly regular basis, everybody does know your name. The owners and management are warm and welcoming, the vibe is exceptionally chill, and the Belgian frites are to die for. This unassuming little bar has a C.I.A.-trained chef in the kitchen,

a curated craft brew list out front, and a regular schedule of live music. It’s not to be missed and I wanted to be sure your readership knew about it.

Keep doing what you do so well, CT Mag!
Julia Tolstrup
Trumbull

Rubber Memories

I read with great interest your Valley Issue, especially your “Connecticut Files” article on page 80, “Rubber Soul.” The author referred to the factories being shuttered in the 1970s “including the Naugatuck Chemical Co. which ceased operations in 1979.” He might have been referring to the Footware facility which ceased operations at about that time. The Naugatuck Chemical Co. was called Uniroyal, then Crompton and finally Chemtura. It operated in Naugatuck until the early 2000s. Interesting to know that after it was shut down, some scenes from the remake of *War of the Worlds* with Tom Cruise were filmed around the shuttered buildings. I worked at the Chemical Plant (Uniroyal) in Naugatuck from 1963-86, so this article brought back some good memories.

Dan Shantz
Pasadena, California

A Different Tour of Seymour

Mike Wollschlager’s good story, “Exploring the Town of Seymour with a Man Who Knows Every Mile” (May 2018), is a viewpoint of the able-bodied. So please receive my perspective as one of the many active elders with mobility disabilities who actually live in downtown Seymour, which “mayor” John Fanotto understandably loves and knows so well. So do I. It’s my adopted hometown.

It’s ironic that the tour Fanotto gave

to Wollschlager included the newly constructed \$6.4 million fish bypass at Tingue Dam. Yes, it is an impressive sight and ideal for lunch-hour strolls and dog-walking — but all too often for the abled-bodied only.

That’s because it’s often inaccessible, though the state, in compliance with the now-28-year-old Americans with Disabilities Act, provided an Accessible Bypass Walkway. An accommodation specifically constructed for persons with disabilities, it gradually leads to the scenic lookout shown in the article’s photo. I wheel there often to lunch at the scenic lookout, that is, when the sidewalk is free of vehicular barriers.

My photo archives include over 800 examples of vehicles blocking access. This has been happening since construction of the fish bypass channel was completed in October 2014. Though many of these photos have been provided to Town Hall and Seymour Police, it seems local parking enforcement is blind to vehicles (some town-owned) parked with their front or back ends overhanging the sidewalk leading to the walkway, creating a barrier to wheelchairs, scooters, and other mobility devices.

Another ableism issue is the Strand Theater, whose ownership or management seems unaware of its obligation to comply with ADA 1990 by improving its “handicapped” access ramp located at the side of the structure. It’s a hazard: Lacking required guard/handrails, a wheelchair can roll off the top landing. When the door opens, the wheelchair must back up.

Fanotto’s tour included inaccessible consignment and gift shop Lizzie’s Corner, restaurants, a diner, antique shops, and the post office. The latter is blithely celebrating 117 years of inaccessibility. Despite my requests the postmaster declines to provide signage (required by U.S. Department of Justice’s Project Civic Access) explaining how persons unable to climb the mountainous stairs can obtain postal services.

Lastly, profiles of restaurants in “Classic Valley Cuisine” (pages 58-59) do not include information on accessibility.

That the tour missed Jimmies Place is unfortunate. More than a bar and grill, it’s a magnet not only for lucky locals but also for foodies craving high, but affordable, cuisine. The owner merits chef status. His chowders, porchetta, shrimp piccata, prime rib and grilled salmon rival those of high-end restaurants. Sadly, Jimmies, like Tony’s Diner, is inaccessible too.

Joseph Luciano
Seymour



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Fighting the Flu

AFTER ONE OF THE WORST INFLUENZA SEASONS IN RECENT MEMORY, HOPE PERSISTS FOR A UNIVERSAL VACCINE | BY GARY STOLLER

Every day about 46 people tested positive for the flu — and every 38 hours someone died from it — during the most recent flu season in Connecticut.

Those disturbing statistical averages from late August last year through late April this year were part of an epidemic nationwide and point out the devastating toll the flu has wrought on Connecticut residents.

“The 2017-18 flu season started earlier and activity increased more quickly than in most past seasons,” says Alan Siniscalchi, a surveillance coordinator for the state Department of Health’s infectious diseases section. “The level of flu activity reported during the 2017-18 season was higher and more geographically widespread than activity observed since the 2009-10 H1N1 (swine flu) pandemic.”

The number of people nationally who went to doctors’ offices, emergency rooms and outpatient clinics during the past flu season, according to Richard Benson, a spokesman for the federal Centers for Disease Control and Prevention, was greater than the number during any season since the swine flu crisis. “Additionally,” he

says, “the overall hospitalization rate is the highest ever recorded in our surveillance system [which began in 2010].”

CDC hospitalization data, which is collected in 13 states, shows there were 101.6 hospitalizations from the flu for every 100,000 people in the country from Oct. 1, 2017, through early April 2018.

In Connecticut, 11,351 people tested positive for the flu from Aug. 27, 2017, through April 28, 2018, and 3,322 — an average of nearly 14 per day — were hospitalized with it, according to state Department of Health statistics. There were 147 associated fatalities. Of the deaths, the vast majority were people older than 65. The number of flu-associated deaths is the highest it’s been in Connecticut in about five years, and those who have died include three children younger than 18.

With warnings of intensifying seasons in the future, health officials and a member of the state’s congressional delegation are calling for increased funding and research to confront the annual menace.

The flu, medically known as influenza, is a contagious respiratory illness caused

by flu viruses, including two basic types, group A and group B, that circulate in the U.S., according to the state Department of Health. Symptoms typically include fever, aching muscles, sore throat, dry cough, runny nose, headache, burning sensation in the chest, eye pain and light sensitivity.

Influenza A may cause “moderate to severe illness in all age groups” and infects humans and animals, according to the department. Influenza B causes “milder symptoms” and affects only humans, primarily children.

The 2017-18 flu season was different than others in the past because the “two influenza strains circulated through the community simultaneously, rather than sequentially, as they usually do,” says Dr. Michael Parry, the chair of infectious diseases at Stamford Health.

The predominant flu strain circulating nationally during the recent season, Benson says, “was an influenza A virus known as H3N2, which is associated with more severe illness, hospitalizations and deaths, especially among children and people older than 65.”

Roll up your sleeves to fight the flu—**every year!**

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Source: CDC.gov



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A second wave of flu hit in the latter half of April, when health officials saw a sudden surge in type B illnesses.

Dr. James Sabetta, the section head of infectious diseases at Greenwich Hospital, says the hospital usually sees an increase of patients admitted for the flu in January and February. Greenwich Hospital admitted 140 patients with influenza during the 2017-18 season, according to the hospital's statistics through March 3. That was a substantial jump from 88 patients admitted during the 2016-17 season and 20 patients during the 2015-16 season.

Sabetta and the CDC recommend that everyone older than 6 months get the flu vaccine every year. People should "adhere to strict hand washing and pay attention to respiratory etiquette by avoiding close contact with people who are coughing and sneezing," he says. "If you have a significant respiratory infection, get tested to see if you have the flu. If you have the flu, get treated with Tamiflu, and stay home."

An oral medication, Tamiflu can "shorten the course of illness and diminish its severity if given within the first 48 hours of onset," Parry says. Seasonal influenza and pneumonia that can develop from the flu virus increase death rates, and influenza also increases the number of heart attacks, he says.

To protect against contracting the flu, people over age 65 should receive "a high-dose flu shot" annually, Parry says. The high-dose vaccine was first approved for use in the U.S. in 2009.

People 65 and older, the CDC says, are "at greater risk of serious complications" from the flu, because human immune defenses become weaker with age.

Estimates show that 71 to 85 percent of seasonal flu-related deaths — and 54 to 70 percent of seasonal flu-related hospitalizations — occur in that age group, according to the agency.

A high-dose vaccine designed for those ages contains four times the amount of antigen as a regular flu shot. A clinical trial of more than 30,000 participants, the CDC says, showed that adults 65 and older who received the high-dose vaccine had 24 percent fewer influenza infections than those who received the standard-dose vaccine.

Flu vaccines are often updated each season to protect against the flu viruses that research indicates will be most common during the upcoming season.

Unfortunately, vaccines to prevent the flu are often ineffective.

Only 36 percent of the vaccines administered during the 2017-18 flu season were effective in preventing the flu, including a 25 percent efficacy rate for the most prevalent A H3N2 strain, according to the CDC. The 36 percent rate is a drop from 40

percent in 2016-17 and 49 percent in 2015-16, but a much higher success rate than 19 percent in 2014-15.

U.S. Rep. Rosa DeLauro, D-3, introduced legislation in February to invest \$1 billion toward the development of a universal flu vaccine that would "provide a lifetime of protection after being administered just once or twice."

The bill, called the Flu Vaccine Act, is "a good first step, because it could take more than five years to develop a universal flu vaccine," DeLauro says. "We need to start somewhere by ensuring there are dedicated resources."

Though it's an amount much smaller than the \$1 billion DeLauro is seeking, she applauds a \$40 million increase for universal flu vaccine research that was passed by Congress in a March spending bill, bringing total funding to \$100 million for such research in fiscal year 2018.

"This funding is a good start, but I will continue to push for my universal vaccine bill which calls for \$200 million a year for the next five years to develop this vaccine," DeLauro says. "The opposition — like it is for most bills — is the cost and the congressional majority not making it a priority."

DeLauro says estimates suggest the flu costs the United States more than \$10 billion annually for hospitalizations and outpatient

visits for adults and \$7 billion per year in lost productivity and sick days. "So the \$1 billion in funding the Flu Vaccine Act calls for would save us all a lot of money and hassle in the long run," she says.

Many workers who contract the flu continue on their jobs and get others sick.

More than 37 million people in the country do not have access to paid sick leave, and many will go to work when they have the flu, says DeLauro, who is also sponsoring a bill that would allow workers to earn paid sick leave. "So the flu not only affects their health, but the health of their fellow workers, commuters, customers and clients," she says.

For workers and others who may face the flu, the immediate future is worrisome. Siniscalchi, of the state Department of Health, says "anything and everything" should be expected.

"We should expect newly emerging strains of influenza viruses to develop, including viruses with pandemic potential," he says. "Viruses to watch include avian flu strains, such as highly pathogenic avian influenza viruses causing large outbreaks of poultry and wild bird die-offs, as well as new reassortment flu virus combinations found to infect mammals and humans."

More flu surveillance systems need to be



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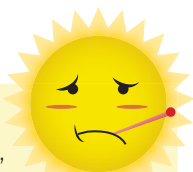
funded and established throughout North America and worldwide, Siniscalchi says. In addition, he sees there's a need to fund and plan more "preparedness activities," including vaccine distribution and mortality containment exercises.

For DeLauro, mortality from the flu hits home.

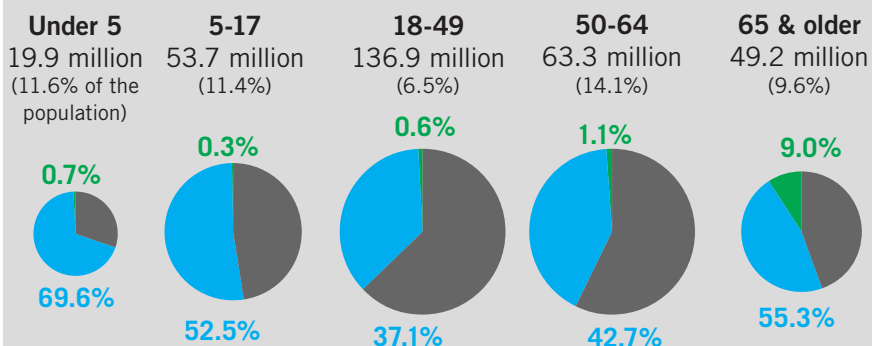
"This issue is personal for me," the congresswoman says. "My grandfather died in 1918 during the Spanish flu pandemic. It is completely unacceptable that over 100 years later we are still dealing with this problem when we have a clear path forward for a solution." ■

ON GUARD

Even though "flu season" is technically over, the disease can still be contracted at any time of the year. To protect yourself and others from the flu, remember to take the usual precautions. Try to avoid close contact with sick people. If you are sick with flu symptoms, stay home. Cover your coughs and sneezes, and wash your hands and disinfect surfaces frequently. And remember: Everyone age 6 and older should get a flu shot by the end of October. The earlier you're vaccinated, the better you're protected.

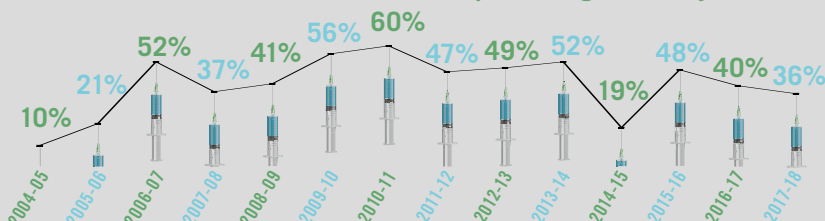


Estimated number of flu cases in the U.S. by age group, 2016-17*



The number of varieties of influenza make it difficult to predict which strain will become an epidemic in a given flu season. The vaccine must be manufactured months before an outbreak, and both the virus and the vaccine are prone to mutations. As a result, the effectiveness of flu vaccination varies substantially from year to year.

Percentages of vaccines administered that were effective in preventing the flu, by season



*2017-18 data not available.

Source: CDC estimates



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Rolling on the River

NEW BOOK CHRONICLES
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BY ERIK OFGANG

There is something special about the ferries of the Connecticut River.

The Rocky Hill-Glastonbury Ferry is the nation's oldest continuously operating ferry service. It was established in 1655 as a small raft pushed across the river with long poles, and during one later era was propelled by a horse on a treadmill in the center of the craft.

The Chester-Hadlyme Ferry, which dates back *merely* 250 years, crosses the Connecticut River in the shadow of Gillette Castle, providing one of the more quintessential views of the famous Connecticut dwelling-turned-tourist-attraction.

These two ferries are the last remnants of a system that began 400 years ago and has seen more than 100 different ferry routes come and go. The story of these once-vital arteries of transportation is told in the new History Press book *Connecticut River Ferries* by Wick Griswold and Stephen Jones.

The book introduces readers to the various ferries that once ran, as well as the characters



The ferryboat F.C. Fowler, in use between Hartford and East Hartford, in 1895.

charged with steering these vessels across the water. They include Cathey LaBonte, the first female ferry captain whose success in a male-dominated field earned her the admiration of famed actress, and frequent ferry rider, Katharine Hepburn.

Talking with both authors, the overwhelming passion each has for the subject matter is immediately clear. Jones is professor emeritus in the maritime studies

program he co-founded for the University of Connecticut-Avery Point. He is the author of several books on coastal culture including *Back Waters*, *Short Voyages*, and *Working Thin Waters*. He was also the executive producer of the rum-runner documentary *The Real McCoy*, winner of five Emmys.

Jones first rode the ferry prior to World War II as a boy no older than 7. And the ferry has helped inspire several generations

Old Lyme Ferryboat Colonial, crossing Connecticut River for Saybrook Point, Conn.



of nautical excellence in his family.

"My father learned his boating skills on the Connecticut River, primarily from watching the Rocky Hill-Glastonbury Ferry, which is tug-and-barge so it requires many of the basic boat-handling skills,"

Jones says. "Later he was a partner in a Mystic River boat yard. ... My son is presently skipper of a ketch [type of sailboat] that ferries goods and people between islands in the 500-mile Cook archipelago [in the South Pacific]."

Griswold has also been riding the ferries for as long as he can remember. An associate professor of sociology at the University of Hartford, Griswold's books include *A History of the Connecticut River*, as well as *Griswold Point: History from the Mouth*

of the Connecticut River and *Pirates and Privateers of Connecticut*. As a young man in the 1970s Griswold read a book by Jones called *Drifting* that was a chronicle of river travel, and it changed Griswold's life. "I've been a professional drifter ever since," he says.

The two authors and river enthusiasts

eventually met through mutual friends, and a few years ago Jones asked Griswold to be a producer on a documentary he was making for Connecticut Public Television called *Ferryboats of the Connecticut River*. As they worked on the documentary,

which has since been completed, they decided to join forces for a book on the same topic.

A backdrop to the book is the constant struggle for survival of Connecticut's remaining ferries, which are run by the state Department of Transportation.

"Every time there's a budget crunch, the people from non-ferry country will say, 'Shut down the ferries, they cost us money,'" Griswold says. "It's

something that's in the back of the mind of every ferry captain every day, that they can get a memo from the state saying, 'That's it.'"

Jones says, "The ferry boats should not be in the DOT where they, understandably, can only be seen in cost-effective terms as a poor by-the-mile investment. They

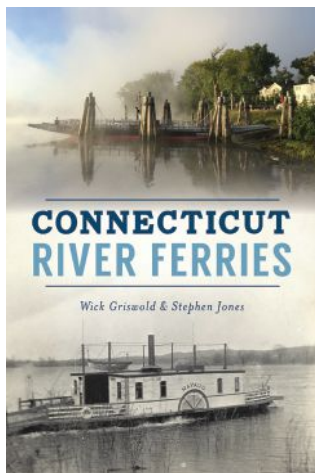
should be seen as part of the tourism industry, which also provides additional infrastructure benefits."

During research for the book, Griswold says he was surprised to find that people have been trying to shut the ferries down since the dawn of the 19th century. "That particular torches-and-pitchfork situation has been going on for well over 100 years. I had no idea they'd been in jeopardy that long, yet still survive, essentially thanks to grassroots organizing."

Both Griswold and Jones encourage people to ride the ferries for themselves and connect with the water and this piece of Connecticut's past, present and, both men hope, future. "The major misconception regarding ferries is that they either are no longer running or that to ride one is something so special as to require a space suit and an insurance rider," Jones says.

Griswold adds, "One of the reasons we did the book and the film is to generate awareness and support. To galvanize people behind the idea that these are really important pieces of our culture and heritage and they need to continue, that they're an important part of who we are as citizens of Connecticut."

Connecticut River Ferries
by Wick Griswold and Stephen Jones
History Press
128 pages, 2018



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Mental Health Champions

CELEBRATING 110 YEARS,
MENTAL HEALTH CONNECTICUT
OPENS FUNDRAISING PUSH
WITH CALL FOR PERSONAL
SUCCESS STORIES

BY MICHAEL LEE-MURPHY

What does it take to change a paradigm, a convention of thought built up over decades? It doesn't happen by accident. Most often paradigms shift through a concerted effort of collective action. Nowhere is this more clear than in the world of mental health and illness. In the 19th century, and for much of the 20th, the mentally ill were treated as little more

than criminals, warehoused in squalid structures that resembled prisons more than health care facilities.

One such survivor of these conditions was Clifford Beers. Born in New Haven in 1876, Beers was committed to an institution in 1900 for what would now be known as bipolar disorder. In a 1908 autobiography, *A Mind That Found Itself*, Beers detailed



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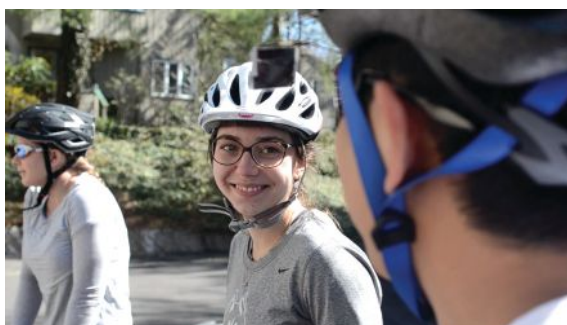
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treatments that today seem savage and cruel, and were undoubtedly seen as cruel by many who read his account at the time. The same year, Beers would found the Connecticut Society for Mental Hygiene, using a name very much reflecting the attitudes of the time. This year the organization — now called Mental Health Connecticut — is marking its 110th anniversary with a series of fundraisers designed to educate the public and change paradigms of thought around mental health.

Beginning with the example set by Beers in the early 1900s, MHC has grounded much of its work in advocating for different and better conditions for the mentally ill.



In May, students from the UConn School of Medicine began a cross-country cycling trip to benefit Mental Health Connecticut.

President and Chief Executive Luis Perez says that MHC began to do a lot more education as an organization beginning with the Community Mental Health Act

of 1963, which provided federal funding for research and envisioned a network of community mental health centers rather than the large-scale public institutions that defined mental health care in the past. In the 1980s and '90s, as institutions across the U.S. shuttered, those living with mental illness were discharged into communities, with varying levels of support once they got there. It was during this era that MHC added to its mission by providing services to the mentally ill.

Perez describes the modern-day group's work as splitting up into three broad categories: advocacy, education and service, each corresponding to a different era of public engagement with mental health and illness. Perez says that just over two years ago, MHC started undergoing another modernization. It was as simple and as complicated as shifting from a focus on illness to a focus on health. The grounding of the organization had been "all in the negative, perhaps even stigmatizing language. And we changed our mission to improve mental health for all Connecticut residents," Perez says.

In marking the 110th anniversary of the organization, MHC has launched a fundraising campaign around a hashtag, #Be1of110. In the true spirit of Beers — his memoir was ultimately about recovery and health — the campaign invites participants and fundraisers to share activities that are mentally healthy for them. In May, 10 students from the UConn School of Medicine began a cross-country cycling trip, starting at the Pacific Ocean near Seattle, and cycling all the way back to Connecticut before classes start again in late summer. The cross-country ride for UConn medical students is in its 13th year, and every year the students pick a charity to fundraise for. Christine Donat, a UConn medical student living in New Britain, says, "We wanted to choose a charity that had a national impact but also a local impact, and we really liked that MHC was really local to us." Rohan Joshi, a student in dentistry also going on the ride, pointed to what is a generally high rate of suicide among doctors. "We definitely want to break the stigma," he says.

The medical students hope to raise some \$25,000 as part of their campaign. mhconn.org

One day, we looked at our beautiful rolling hills, and said, "Boy, wish we could bottle this." So we did.



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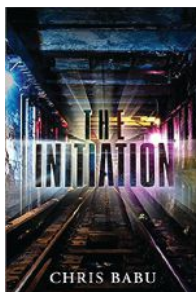
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| the reading room |

THE INITIATION

by Chris Babu
Permuted Press
325 pages, 2018

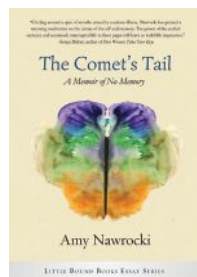
North Haven native and MIT grad Chris Babu's debut novel is a young adult, post-apocalyptic, dystopian adventure set in New America, formerly known as Manhattan. Fans of the terrific FX vampire show *The Strain* will find similarities. Twenty-five-foot walls surround the island. The East River has been reduced to a cesspool. (It's not entirely fiction.) New America is sectioned off into five parts — Palace (rulers), Precinct (law enforcement), Lab (intellectuals), Dorms (common folk) and Meadow (Central Park and points north, for farming and technology). The novel opens with Drayden, our 16-year-old protagonist, watching his mother get hauled off from their home by the Guardians, never to return. He needs to know the reason for her exile, so Drayden enters the Initiation, a life-or-death test conducted within the empty subway tunnels beneath New America. These tunnels actually sparked the idea for *The Initiation*: Babu spent 19 years riding the subway from his home in Upper Manhattan to his job as a bond trader on Wall Street. | MIKE WOLLSCHLAGER |



THE COMET'S TAIL: A MEMOIR OF NO MEMORY

by Amy Nawrocki
Little Bound Books
68 pages, 2018

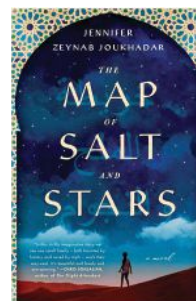
Connecticut author Amy Nawrocki delves into a six-month period of her life in which an illness robbed her of memory. This may sound like tricky ground to tread for a memoir, and it is, but that's the whole point. Nawrocki, who grew up in Newtown and now lives in Hamden, is attempting to snatch from the fog of forgetfulness a profoundly influential period in her life. Nawrocki, who is a published poet and nonfiction author, takes the reader on this very personal trip with vivid prose and deep questions that explore the nature of self. "These are the things I do remember," she begins. "I do remember driving home on lightless highways from my summer job in New Haven, windows half-rolled, thick June air blowing around me ... I remember falling asleep to James Brown and recordings of electrical thunderstorms ... I do not remember dread or panic. I do not remember seizures, quivering like a wind-up toy let loose from its coil. I do not remember the tubes, the tests, or the icy cold of space. I do not remember losing six months of my life." | ERIK OFGANG |



THE MAP OF SALT AND STARS

by Jennifer Zeynab Joukhadar
Touchstone Press
357 pages, 2018

If the title didn't already key you in to the fact, maps and what they do to people play a huge role in the debut novel from Syrian-American writer (and Fairfield-raised UConn grad) Jennifer Zeynab Joukhadar. Across parallel narratives that take place some 800 years apart, two young women travel similar journeys, both shaped by cartographers in their lives as they traverse boundaries and borders. Across Syria, Jordan, Egypt, Libya, Algeria and the U.S., the novel is intimately familiar with what borders do to people who interact with them. Sometimes the borders win, sometimes human beings do. Poems arrayed in the shape of country borders herald new chapters. A novel of exile and longing, homeland and belonging, *The Map of Salt and Stars* is more than a good companion to the headlines about Syria, reminding us that it was and is more than a theater of war. | MICHAEL LEE-MURPHY |



THE RIDGEFIELD PLAYHOUSE

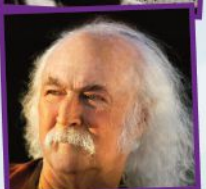
JUNE

6 Ry Cooder

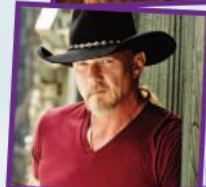
Opening Act: Joachim Cooder
Ranked #8 on Rolling Stone magazine's
"100 Greatest Guitarists of All Time."



12 David Crosby & Friends
Sky Trails Tour 2018



16 Al Di Meola
NOTORIOUS Electric Tour
Music from Elegant Gypsy to Opus



21 Trace Adkins
How Did We Get Here Tour
Opening Act: Bobby McGrath



22 Comedian Gary Gulman
Seen on Last Comic Standing, Conan
The Tonight Show & more!

JUNE

23 Pat Benatar & Neil Giraldo:
A Very Intimate Acoustic Evening



29 Drew Cole
Ridgefield native fresh off this season
of "The Voice!"
Opening Acts: Dylan Hartigan ("The Voice")
& Eliza Paltauf



JULY

14 Dennis Quaid and The Sharks
with Eliot Lewis of Hall & Oats
Playing classic rock hits!



16 Phillip Phillips
A Special Acoustic Performance!
"Gone, Gone, Gone," "Home," &
"Dance with Me!"



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stepping out

| first | seen

1. Mark Lamos, Westport Country Playhouse artistic director and director of the recent production of A. R. Gurney's play **Love Letters**, with stars Kelli O'Hara and Alec Baldwin. *(photo by Stephen Emerick)*
2. Cutting the ribbon at **Ability Beyond**'s new Norwalk location, from left, state reps. Fred Wilms and Bob Duff, Norwalk Mayor Harry Rilling, and Ability Beyond Chief Executive Jane Davis with board members Greg Smith, Mary Borba, Robert Bedoukian, Candy Shaughnessy, Joseph Clouse, Gerald Garavel and Bob Putnam. *(photo courtesy of Ability Beyond)*
3. University of Saint Joseph President Rhona Free presents a \$1,000 scholarship to Aritra Banerjee, a fifth-grade student from West Hill School in Rocky Hill and the winner of the **Connecticut Spelling Bee**. Aritra will represent Connecticut at the Scripps National Spelling Bee, which takes place May 28-June 2 in Maryland. *(photo courtesy of University of Saint Joseph)*
4. Benefactors earned their wings at **Friends of Ecole Agape's second annual wine tasting**, a fundraiser to benefit the only free girls' school in Haiti. From left are Marie Michele Darbouze, Kacee Erhard and Chantal Coutard. Darbouze and Coutard operate the school in Haiti and traveled to Storrs for the April event. Erhard is the social media & technology manager for Friends of Ecole Agape. *(photo by Peter Fish)*
5. Board members celebrating the **15th anniversary of the ACES Education Foundation**, from left, President and Executive Director Dr. Thomas Danehy, David Litvinoff, Peter C. Young, founding director Dr. Cheryl Saloom, Dr. Karen DuBois-Walton, Sharyn Esdaile, James Barber, Judith Terrill and Dr. Stephen Hegedus. *(photo courtesy of ACES)*



Send your photos to steppingout@connecticutmag.com

|community|

BY MICHAEL LEE-MURPHY

PHOTO: MICHAEL LEE-MURPHY



Susan Pronovost, executive director of Brass City Harvest, and Tim Epperson, who coordinates the food pantry, prepare fresh produce for the Greater Waterbury Interfaith Ministry.

Bumper Crop

BRASS CITY HARVEST IS AN OASIS OF FRESH PRODUCE IN WATERBURY'S FOOD DESERT

Memory plays a big role in the Brass City. It's there in the name — no brass is produced in Waterbury anymore, but the memory of brass is everywhere. Susan Pronovost recalls a time growing up in Waterbury when every Italian family in her neighborhood would have a small garden. Today her organization, Brass City Harvest, builds off the memory of an older Waterbury.

During World War II, while the factories cranked out munitions to send to the theaters of war, there were something like 2,000 “victory gardens” across the Brass City to supplement family food rations and allow more money to be spent on food for the war effort. “Our food is fighting,” reads one propaganda poster of the time. Brass City Harvest grows food for a different fight. Today large areas of Waterbury are without not only neighborhood gardens, but adequate grocery stores, and residents find themselves restricted to the high-sugar, high-sodium food available in corner stores.

In service of this memory and a love of the fresh food she grew up with in Waterbury, Pronovost has been running Brass City Harvest — a collection of greenhouses, plots of land, and ambitions — for the last 11 years. “My family, a long time ago, worked in industry like everybody in town. But when you grow up in an Italian neighborhood in the Town Plot section of Waterbury, everybody had a garden. Everybody grew,” she says.

Brass City Harvest started with \$2,000 and 12 garden beds. “I didn’t envision a paycheck beyond the first six months,” Pronovost says, laughing. Today Brass City has grown to 400 beds throughout the North End of Waterbury, encompassing some three acres of land.

The vast majority of the food grown by Brass City Harvest goes to the soup kitchen of the Greater Waterbury Interfaith Ministry, which feeds as many as 300 people a day, according to Tim Epperson, the coordinator of the food pantry. In addition to making meals to serve at the kitchen, food pantry users can bring fresh produce home with them to cook with, Epperson says.

In addition to the soup kitchen and food pantry, Pronovost delivers fresh produce to senior centers around Waterbury, as

well as maintains a presence at various farmers markets around the city. Every Friday year round, you can find Brass City Harvest at Waterbury Hospital, and on the Green during the warmer months. Pronovost “strategically” will deploy their trucks for mobile markets to parks near low-income and food-insecure communities. “We wish we had 20 of her going around,” Epperson says of Pronovost.

One of the difficulties in urban farming, especially in central Waterbury, is that many of the areas in which one might grow are brownfields, contaminated with lead and PCBs. Before she could set up her hydroponics and greenhouse operation, Pronovost says she had to clean up the lot located on Mill Street. Across the street from the greenhouse is a vacant lot, where an abandoned factory stood until last year.

Down the block from the greenhouse is the site of some of Pronovost’s biggest ambitions: a food hub campus. While the site has to go through a remediation process itself, there are plans for a three-building facility, where commercial farmers can wash large quantities of produce under new government standards, standards that are difficult for small farmers without industrial capital to meet.

“We’re providing the outreach education in plain farmer language, and we’re allowing them the opportunity to wash the produce through us in government-approved standards, and they’ll either take it back with them or we’ll wholesale it for them,” she says. She also envisions a commercial kitchen, where farmers can make “value-added” products such as sauces and jams, as well as more greenhouses and a family nutrition center offering cooking classes.

In a neighborhood where most of the food options are processed, and full of sodium and fat, fresh produce is an oasis. brasscityharvestwtby.org

If you have an organization with an event that you’d like us to consider for the Community page, please send the details to mmurphy@connecticutmag.com.



Bee Happy

AMID A DECLINE IN HONEY BEE POPULATIONS, ONE LOCAL CHAMPION URGES MORE BACKYARD BEEKEEPING

Howland Blackiston is always eager to talk about “my passionate hobby” and “my love affair with honey bees.”

Blackiston is a beekeeper. He is so knowledgeable and enthusiastic about it that he wrote *Beekeeping For Dummies*, now in its fourth printing.

Sitting in the living room of his home in Easton, Blackiston recalls the *Dummies* publishers approaching him about 20 years ago because they had read his magazine articles on the pleasures and techniques of beekeeping.

“By luck of the draw, after the first edition came out, beekeeping became a hot topic,” he says. “I rode the wave of interest and I’m still riding it. It’s one of the top-selling *Dummies* books. That’s amazing for a book about bugs.”

Ever since he was a kid, Blackiston has been interested in nature. “I always liked animals — creatures big and small.

“When I moved to Weston 35 years ago from Manhattan, I read an article about Ed Weiss, a beekeeper in Wilton. I wrote to him, saying I wanted to be a beekeeper and asking stupid questions like: ‘Do you think I’ll get stung?’”

This was no idle query. “I was terrified about it. But it turned out to be completely unfounded. Honey bees are very gentle. During my first year of beekeeping 30-some years ago, I wasn’t stung once; I was uber cautious. Since then I’ve been stung a few times every year because I’ve become more careless. Now I don’t mind it. It always hurts but it’s not as bad as being stung by a yellow jacket.” (His book includes two pages on “overcoming sting phobia” and tips for avoiding getting stung.)

Blackiston will readily wax poetic about his “super passion.” He confides, “I really do love these bugs. Like anything in nature, their society is so fascinating: their organization, discipline and teamwork, each with a responsibility. You become so close to it. You have the privilege of seeing how they work and live and die.”

He adds, “There’s something very relaxing about it: on a warm day, out with your bees, hearing their contented low hum. And there’s the wonderful smell of the honey!”

But then he addresses the alarming topic that’s on many minds these days.



Beekeeping is a “super passion” for Howland Blackiston.

As he wrote in his book: “In many areas, millions of colonies of wild (or feral) honey bees have been wiped out by urbanization, pesticides, parasitic mites and a recent phenomenon called Colony Collapse Disorder (CCD). Collectively, these challenges are devastating the honey bee population.”

Blackiston tells me the cause of CCD is unclear. “It’s probably not one thing. It’s a perfect storm: the viruses, loss of habitat,

mites and pesticides.”

He says particularly toxic for honey bees is a relatively new class of pesticides, neonicotinoids. The student-led advocacy group ConnPIRG (Connecticut Public Interest Research Group) is calling on state legislators to ban such pesticides.

Blackiston says these new problems make it harder to be a beekeeper than when he began doing it in 1983. “It used to be that after the winter your hive was

just boiling with bees: tens of thousands of them, ready to go. Now you're lucky if they survive the winter."

Because so many of his bees starved to death during our past severe winter — it was too cold for them to break their cluster and make it to the honey, just a few inches away — Blackiston drove to Newtown early this spring and bought bees for the new season. They had been shipped to Connecticut from Georgia.

Blackiston used to maintain 10 hives on his property in Weston. But when he moved to Easton two and a half years ago, he downsized to two hives. "There's no advantage to having more than a couple. I still get the pleasure without the burden of all the work."

But he says even if you have more than a few hives, it doesn't take a lot of time to oversee them. "You only need to visit and inspect them about five times a year for a half-hour to an hour."

When Blackiston brings me out to his backyard to show me his hives, he says I don't have to worry about getting stung because it's not yet 50 degrees on this April morning and the bees aren't very active. But as I move toward the two hives, he warns, "Don't stand in front!"

We look inside, where the bees are drinking sugar syrup out of a tray. "They're working right now, building [honey]comb.



They're helping the queen; she's laying eggs. They all have their job to do. That's why they call them busy bees!"

He notes, "There are about 10,000 bees in each hive now. A hive will hold 60,000 bees. That could be 120 pounds of honey, if they're good to me!"

Blackiston says his hobby has never been about money, although he used to sell his jars. "Now I give it away."

He says this makes his neighbors happy. They also like having honey bees around because they are great pollinators. This results in more and larger flowers, fruits and vegetables. In his book, Blackiston wrote: "You may not have thought much about the role honey bees play in our everyday food supply. It is estimated that in North America around 30 percent of the food we consume is produced from bee-pollinated plants."

If you don't want to be a beekeeper but do want to make your lawn and garden bee-friendly, Blackiston suggests you plant garden flowers and vegetables that will give the bees nectar and pollen. Consider joining a bee club. He belongs to the Back Yard Beekeepers Association, with nearly 500 members.

Blackiston hopes more people will become beekeepers, simply because it's a good way to protect the endangered honey bee. He wrote in his book: "Becoming a backyard beekeeper is the single best thing you can do to help our honey bees."

Randall Beach is the longtime columnist for the New Haven Register, where his column appears Fridays and Sundays.

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1 whole lemon, cut into small wedges

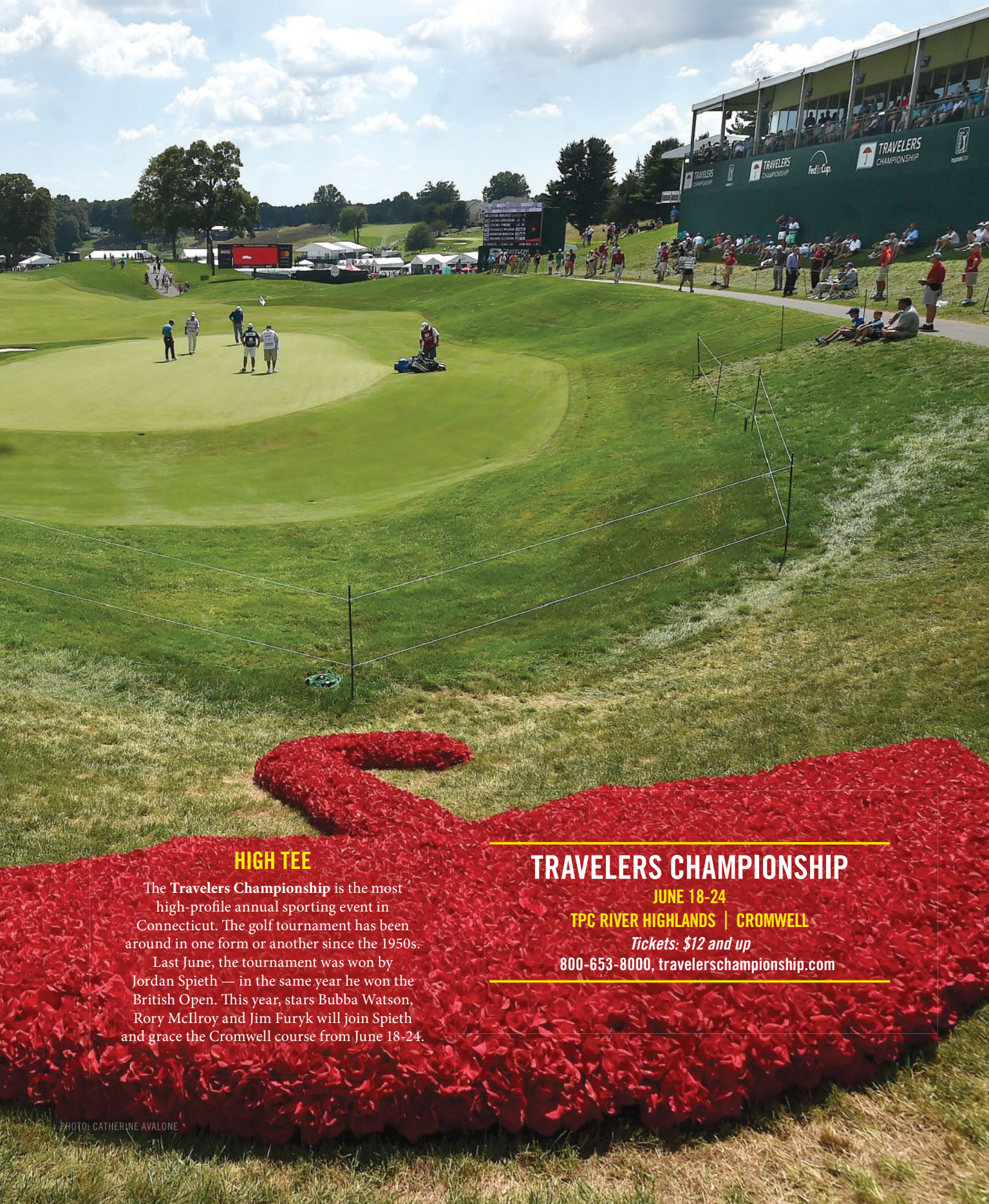
1 whole lime, cut into half-wheels

4 cups fresh cut melon

Combine Tito's Handmade Vodka, rosé, and elderflower liqueur in a large jar or pitcher. Cut citrus and melons and add to liquid. Allow to sit, refrigerated and covered, for about four hours. Before serving, add ice and Fresca, and gently stir. Ladle sangria into punch cups or wine goblets, making sure that each portion receives some of the cut fruit as a garnish.

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HIGH TEE

The **Travelers Championship** is the most high-profile annual sporting event in Connecticut. The golf tournament has been around in one form or another since the 1950s.

Last June, the tournament was won by Jordan Spieth — in the same year he won the British Open. This year, stars Bubba Watson, Rory McIlroy and Jim Furyk will join Spieth and grace the Cromwell course from June 18-24.

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| this month | the short list

SEA SHANTY

The gem that is Mystic Seaport Museum plays host to the **Sea Music Festival** from June 7-10. Performers from places with a maritime connection from all over the world will play music with roots in the sea. There will be concerts, workshops and symposiums all three days. Check mysticseaport.org/event/sea-music-festival for prices and events schedule.



PHOTO: MYSTIC SEAPORT/JOE MICHAEL

GARDENS OF DELIGHT

Rain or shine — and both options have their advantages — June 24 will be **Historic Gardens Day** in Connecticut. Member sites across the state, from Bethlehem to Hartford and from Waterford to Bridgewater, will be hosting events and tours of our state's bounty of manicured gardens. Check hcthistoricgardens.org/chg-day-june for a full list of sites.

See June 2018 calendar listings
at connecticutmag.com/calendar



EL COQUÍ

After a one-year hiatus, the **Hartford Puerto Rican Parade & Festival del Coquí** is back on June 2 at noon. The parade will be a day of "cultural celebration, music, dance, food and merchandise," according to organizers. Check the event's Facebook page for announcements about activities and locations.

EAT LIKE A (JUNGLE) KING

Food truck festivals are often found in downtown cores of the state's cities. But on June 3 the Lions Club of Harwinton brings a **food truck festival** to the town for the second year in a row. There will be free admission, free parking, a shuttle service provided, and some 25 different food trucks. The event will be held at Harwinton Town Hall on Bentley Drive from 11 a.m. to 5 p.m.

VINTAGE VROOM

If you like classic cars, you can't do much better than the **Klingberg Vintage Motorcar Festival** series, which comes to New Britain on June 16 from 9 a.m. to 2 p.m. For \$10 you can see some of the best-maintained, most interesting cars in existence. For true auto buffs, there will be a special pre-war car showcase. Hosted at the Klingberg Family Center in New Britain, the series continues in September and October. klingbergmotorcarseries.org



| this month | front row

It may be a leap of the imagination for sports and theater fans alike, but for **Eddie George**, the 1995 Heisman Trophy winner at Ohio State and star NFL running back, he was right at home. There he was in a Broadway musical, looking penthouse-elegant in his specially tailored tux — think supersize — and crooning a tune about love, as chorus girls surrounded him fanning pink ostrich feathers.

Since retiring from the NFL in 2006, the Philadelphia-born George, 44, has pursued other interests, from business and teaching to motivational speaking and acting, all with the same discipline he showed on the gridiron. George stars in the touring musical *Chicago* at New Haven's Shubert Theatre June 1-3.

Going from the NFL to a Broadway musical is not a typical career move.

This is something I've been working at for quite some time — 13 years. I didn't just wake up and say, "Hey, I want to be in *Chicago*."

It's one thing to do commercials or action films but you've acted in regional theater in such heavyweight plays as *The Whipping Man*, *Topdog/Underdog* and even *Othello*.

I want to be a serious actor. But I understood you have to build your chops and need experience. So I really worked at it over the years.

What was it like being on a Broadway stage for the first time?

Oh, man, it was definitely overwhelming and intimidating. I couldn't believe it, because I'm thinking to myself, "Oh my God, what am I doing?" It was definitely an eye-opening experience for me.

I understand arts was a big part of your childhood.

My mother exposed my sister and myself to a lot in terms of culture. We took classes in ballet, jazz dance, theater, gymnastics, because she really wanted us to be well-rounded.

Were you tempted by the arts or were you sports obsessed from the start?

I was athletic minded from the get-go. And I always wanted that football. But it's funny how life works and that those seeds that my mother planted early on are now coming to fruition. But it was my wife and acting coach who really pushed me to take singing lessons; this was to develop my speaking voice so that it could be more full-bodied. And one of the songs I sang early on was from *Chicago*, "All I Care About (Is Love)."

You seem to be a very focused person.

Were you always like that?

It took a while to get to this point. I went to a military school because I was undisciplined and those principles I learned at the academy have stayed with me. Now that I have sons, I kind of see how that works.

Which was more stressful: trying out for a Broadway show or the NFL?

A Broadway musical! With the NFL and playing football, you can will yourself and physically impose yourself on the field. But with acting, you're telling a story and that you can't force, that you just have to allow to happen truthfully.

How is being in a musical similar to the NFL?

It's more similar than different. It's all about being prepared and being disciplined. I get to the theater an hour before curtain. I do my warm-ups, my yoga, my vocalizing. I read through my script, just like I did with my playbook, and I prepare. And, like football, it's very physical. I'm extremely tired after every single performance, much like after a game. It's also similar in terms of the feelings you get playing before an audience and the stakes are high and people see fear on your face, whether you forget a line or you fumble the ball. The cheers are much better in theater, too, because in football you know when you're having a good game because of the stats. But in theater you really don't know. Sometimes the audience is quiet and you're thinking, "Man, am I stinking it up?" You never know until the end.

I hear you've incorporated a few football touches into the show.

I have fun with it. When we played Ohio, I came out of character just for a moment and struck the Heisman pose and the audience loved it.

What are your acting goals?

I want to be able to play all types of parts. I don't want to be looked at as just an action figure or just playing cop roles. I want to be able to play a doctor, a lawyer or a father — which I am in *Brother's Keeper*, which I'll be filming this summer. I play a father of a football player who is trying to get back into his son's life. My father was like that with me.

What have you learned about yourself in stepping outside the box, or at least outside the stadium?

That I had to be fearless and fear can never be a crutch to not try something new. I'd done some straight plays but never a musical. I first thought I had better stay away from that because I can't sing. But if you listen to those negative voices in your head, you cut yourself off on all sorts of possibilities. I had to be willing to jump out there and make a fool of myself, and good or bad, see what happens. Taking chances, taking risks, are important for me. | **FRANK RIZZO** |



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Easy Riding

NEW HAVEN'S BIKE SHARE
IS A GREAT WAY
TO EXPLORE THE CITY

BY ERIK OFGANG

Less than 30 minutes into my first ride with Bike New Haven, the Elm City's new 24/7 bike share, or short-term bike-rental program, two people had already approached me to ask how I liked it. Even as a newbie to the program, I already had my answer: "I love it!"

Designed for commuters and tourists alike, the program allows riders to explore the city in 45-minute increments astride lime-green bicycles. Starting at the Chapel and York street docking station, I made my way to nearby designated bike routes. I rode past streets and neighborhoods I have been to before, usually for one dining destination or another, but I saw these places from a new perspective.

It was a warm day and the city was alive with sights, sounds and smells. I peddled through the New Haven Green, past its



three historic, 19th-century churches, the work of legendary architects Ithiel Town and Asher Benjamin. I noticed, for the very first time, the Amistad Memorial in front of New Haven's City Hall, depicting Joseph Cinqué, leader of the revolt on the Spanish slave ship *La Amistad*.

Bike New Haven debuted in February with 17 stations, and by the time this story is published it is scheduled to have 30

stations. The program has quickly won the affection of both city visitors and residents. In its first three months of operation, more than 3,800 trips had been taken. Run by 3 Global Management (P3GM) in partnership with the city, the bike share is modeled on successful programs in places such as New York City and Hoboken, New Jersey, where P3GM runs a similar program to New Haven's.

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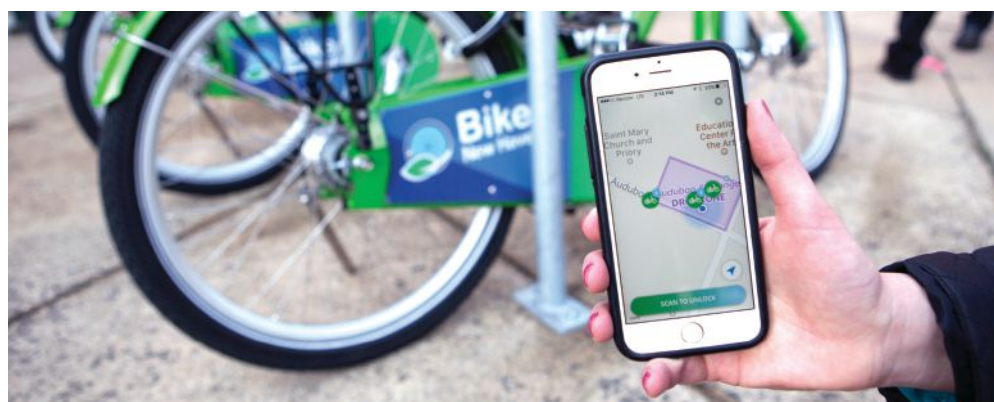
8/23

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8/18 & 19

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Bike New Haven uses a mobile app which allows users to find and rent bicycles from locations around the city. The program began in February with 17 bike stations. PHOTOS: SHERRY PETERS



“We have seen a lot of excitement and I think part of that is because this is something that has been in the works for so long, and there’s already such an established bicycling community in New Haven and a decent amount of bicycle infrastructure,” says Carolyn Lusch, the program manager of Bike New Haven. “People are really ready for it.”

New riders need to download the Bike New Haven app and enter credit card info. Then they can purchase a single ride for \$2.50, or an \$8 day pass, \$20 monthly pass or \$90 annual pass. Student and senior annual passes are available for \$50, and low-income residents can receive an annual pass for \$15. Regardless of what pass you choose, each ride can only last 45 minutes

— there’s a \$2 charge for each additional 45 minutes you ride — but if you return a bike to a docking station you can immediately grab another bike. You use your phone to scan a barcode on the bike to unlock it, then when you’re done with your trip you use a barcode to lock the bike back up at a docking station. (Helmets are not part of the deal, so make sure to bring your own.)

For bikers new to the city, Lusch recommends they consult the bicycle map put out by Elm City Cycling. In addition to the area around the New Haven Green, she says other great spots to bike include East Rock and Edgewood parks, and the new several-mile-long, protected bike path on Long Wharf Drive, not far from Ikea and within striking distance of the famous taco

trucks in the area.

During my ride I stayed close to the New Haven Green area. At one point I pedaled past the Egyptian Revival gateway to the Grove Street Cemetery, where the words “The Dead Shall Be Raised” are inscribed. I’d driven past this cemetery in the past, and even written about it before, but had never ventured under its striking stone entrance. Drawn by curiosity, I took my bike up the steps and into the cemetery, where I was surprised to learn biking was allowed. Zooming respectfully among the headstones, I realized, as odd as it sounds, there are few things quite as enjoyable as riding through a cemetery on a nice day.

Even so, my ride was not without hiccups. I unknowingly violated traffic laws

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Dr. Terry Reardon, an orthopedic surgeon, says that the Navio robot is designed to make the surgery more precise. It is the orthopedic surgeons who actually perform the procedure. The robot assists with planning the removal of the arthritic bone to get the optimal placement of the new knee. The robot then assists with evaluating the function of the knee replacement during surgery to confirm the accurate placement of the components.

Dr. Geist and Dr. Reardon, along with Middlesex's many other talent orthopedic surgeons, have many years of experience performing knee replacements at Middlesex Hospital, and they will soon be able to perform surgeries in a new orthopedic operating suite. These new operating rooms will be constructed as part of a larger expansion project, and they will complement Middlesex's joint and spine program, which includes a dedicated inpatient unit and rehabilitation and care at home services.

It is important to note that not all patients are candidates for a surgery using the NAVIO™ Surgical System. Patients should talk to their doctor to determine the best course of action.

For more information about Middlesex Hospital Orthopedics, visit <http://www.middlesexhospital.org/navio>.

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by riding on the sidewalks for a few segments — cyclists in New Haven are supposed to stay on the road. There were also technical difficulties. To set up an account on the app, you are emailed a verification code, but there was a bit of a lag time between when the email was requested and when it was sent, which made the process more time consuming than necessary. Another glitch with the app occurred when I tried to end my second ride. For whatever reason, my phone's GPS was not accurately reading my information and didn't register I was at a docking station, therefore it wouldn't let me return my bike. I solved this by biking to another nearby station, but I also could have called 203-800-2240, the program's hotline for problems like this or mechanical issues with a bike.

Despite these minor inconveniences, after an hour-and-a-half ride on two different bicycles, my mind hadn't changed about the new bike program. As I told those who approached me during my first couple of minutes on the bike: I'm a fan and can't wait for my next ride.

For more information, call 203-800-2240 or go to bikenewhavenct.com.

| this month | **books**

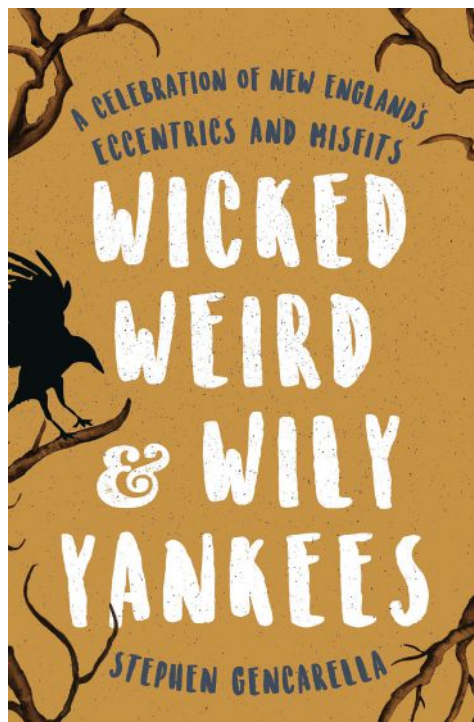
In Honor of Oddballs

NEW BOOK EXAMINES ECCENTRIC FIGURES IN NEW ENGLAND HISTORY

BY MICHAEL LEE-MURPHY

In his new book on the history of New England eccentrics, University of Massachusetts folklore professor and Lyme resident Stephen Gencarella set out a few ground rules for who was to be included. One such rule was that no living eccentrics were to be profiled in the collection, *Wicked Weird & Wily Yankees: A Celebration of New England's Eccentrics and Misfits*, published last month by Globe Pequot Press. Gencarella made the decision, he writes in the introduction, "as the term may be used to disparage people and harm their livelihood."

This decision in some ways cuts right to the heart of Gencarella's project and his method. Just as much as the book is a catalogue of eccentric individuals throughout New England history, the book is about how we think of such characters and the stories we tell about them. How do we treat eccentrics in



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our midst? What does that say about us as a society? These are the questions asked by folklorists. Rather than a popular history, Gencarella's book approaches its topic from the point of view of the *creation* of eccentrics through storytelling, rather than the fact of their existence.

Gencarella, who is also resident folklorist at Essex's Connecticut River Museum, introduces his book by quoting pioneering Works Progress Administration-era folklorist Benjamin Botkin. "In its insistence on the sacred right of the individual to be a character, New England may have bred eccentrics rather than heroes," Botkin writes. According to Gencarella, the contrast between the two, eccentrics and heroes, is central to his project. "In folklore," he says, "hero stories are usually about the restoration of order. ... I wanted to give some attention to people who inject some chaos back into the mix."

While the book tackles eccentrics from across New England, Connecticut readers will find much here that arises within our borders. There is the Leather Man, the legendary wanderer who walked a 365-mile loop between the Connecticut and Hudson rivers, sleeping in the woods and clad all in leather. Gencarella takes us through contemporary newspaper reports of radical hospitality and of townsfolk — today we might call them "normies" — encountering him with a gentle fascination. Along with a fellow wanderer — known as the Old Darned Man, who walked his circuit around the northeast corner of Connecticut and western Rhode Island — the two men stand as models for "every situation that calls for the respect of individuals as they travel their own path at their own pace."

There are also the Smith sisters, Julia and Abby of Glastonbury, famed antislavery crusaders and early suffragists, whose "appearance of eccentricity was the result of their living lives of principle," Gencarella writes.

The Smith sisters were two of the early characters who drew him into the topic. "The way that eccentrics disrupt the idea of the normal inevitably means the idea of the normal shifts," he says. Let the book be a lesson, then, for any youngster derided as a weirdo or an oddball. Weirdos and oddballs are courageous by definition. "I do think that eccentricity is a gift, a gift that we miss when it is present amongst us," Gencarella says.

The royalties from the book will go to Connecticut youth education programs, so that we might not miss or deride eccentrics in their early years. By virtue of his training in folklore, Gencarella is encouraging readers who have their own tales of New England eccentrics to reach out to him at solbrys@comm.umass.edu. ■

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Latin Power



Mauricio Martinez as Emilio Estefan and Christie Prades as Gloria Estefan in *On Your Feet!*

PHOTO: MATTHEW MURPHY

Mauricio Martinez may not be a major name in entertainment to some, but to others the Mexican actor and recording artist is *muy caliente*.

He is now touring in the musical *On Your Feet!* playing Emilio Estefan, husband of Gloria Estefan, in the dance-happy show based on their marriage and musical partnership. The musical runs at The Bushnell in Hartford June 19-24.

It's a good time to be a Mexican artist performing in the U.S., says Martinez, who has recorded two pop music albums and is currently starring in NBC Universo's original series *El Vato* (available on Netflix), *Señora Acero 2* for Telemundo and several telenovelas for Univision.

"I remember years ago when I went to New York to study there were hardly any Latinos on Broadway, especially Mexican," Martinez says. "Fast-forward to now and there are musical stories about us. People like Lin-Manuel Miranda definitely have changed the way shows are cast, too. Look at *Hamilton*, *In the Heights* and *On Your Feet!* which is the first Broadway musical to have 99 percent of the cast Latino. That's a huge thing. Only one person in the cast during the run was non-Latino. That's what Emilio and Gloria — who are the face of crossover Latin-American artists — wanted."

As a Mexican, Martinez says he was especially thrilled about this year's Oscars

telecast with many Latino winners, nominees and performers involved in high-profile films such as *The Shape of Water* and *Coco*. "It was the most Mexican Oscar ceremony ever. So yes, it's a beautiful time to be a Latin and to remind everyone that we are proud of who we are, of being an immigrant and living in this country. That's why I relate to Estefan's story in *On Your Feet!* It really hits home. I'm an immigrant from another country currently on a work visa and applying for my green card. I am living in the United States living my dream and starring in a Broadway musical. It's a beautiful feeling."

bushnell.org

GETTING TO KNOW THEM

The musical team of Richard Rodgers and Oscar Hammerstein II had a special connection with Connecticut. During his life, Rodgers lived in three homes in Fairfield where he did a major part



Richard Rodgers and Oscar Hammerstein II in Boston during the pre-Broadway tryout for *Allegro* in October 1947. PHOTO: THE RODGERS & HAMMERSTEIN ORGANIZATION

of his composing. And New Haven's Shubert Theatre was where many R & H musicals premiered en route to Broadway, including their first collaboration, *Oklahoma!* (That landmark show was originally titled *Away We Go!* when it played the Elm City in 1943.)

"It was the first stop for many shows and, of course, it was the out-of-town theater that was closest to New York and

therefore the easiest to get to," says **Todd S. Purdum**, whose new biography of R & H's musical partnership, *Something Wonderful: Rodgers and Hammerstein's Broadway Revolution*, has just been published. "They must have felt that it was well worth the cost of these often very short runs in New Haven — sometimes they were there just for a few days — before they went on for longer runs in Boston."

The new book, published by Henry Holt, is filled with fascinating details, including the little-known fact that Shirley Temple, Groucho Marx and Mary Martin were all mentioned for *Oklahoma!* before the decision was made to cast largely unknowns. (The *New Haven Register* review of the world premiere is also a treat to read.)

Purdum says the most surprising — "and poignant" — thing he discovered in his research was the degree to which each man did not really know the other. "While they had an extremely professional working relationship and were artistically and commercially in sync, I was stunned to learn how little personal emotional connection there was between them. Each went to his grave [Hammerstein in 1961, Rodgers in 1979], not 100 percent sure if the other really liked him."



THE MANY FACES OF SHYLOCK

There will be a gathering of Shylocks in New Haven when Compagnia de' Colombari, an international collective of performing artists led by **Karin Coonrod**, brings a radical and revealing take on Shakespeare's *The Merchant of Venice* to the International Festival of Arts & Ideas June 19-23.

Coonrod, who is also a lecturer at the Yale School of Drama, created the work with her company and others, and it was performed in the Jewish ghetto of Venice, Italy, two years ago. Coonrod says the ghetto was both a thriving hub of Jewish world culture and a once-quarantined island, confined and marginalized by the dominant Venetian culture. Her production attracted Shakespearean scholars and fans from around the world — including U.S. Supreme Court Justice Ruth Bader Ginsburg (who also presided in a mock appeal of Shylock at a separate event there).

HAVE YOU HEARD... ?

... **Michael O'Flaherty**, longtime music director of Goodspeed Musicals, will receive the prestigious Tom Killen Award at the Connecticut Critics Circle's 27th annual awards event, honoring outstanding work from Connecticut's professional theater. This year the show, which is free to the public, will be held at Westport Country Playhouse on June 11 at 7:30 p.m.

... The National Music Theater Conference at Waterford's Eugene O'Neill



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The production of *The Merchant of Venice* in Venice, Italy, was intended to "exorcise the ghost of Shylock," says the Yale School of Drama's Karin Coonrod.

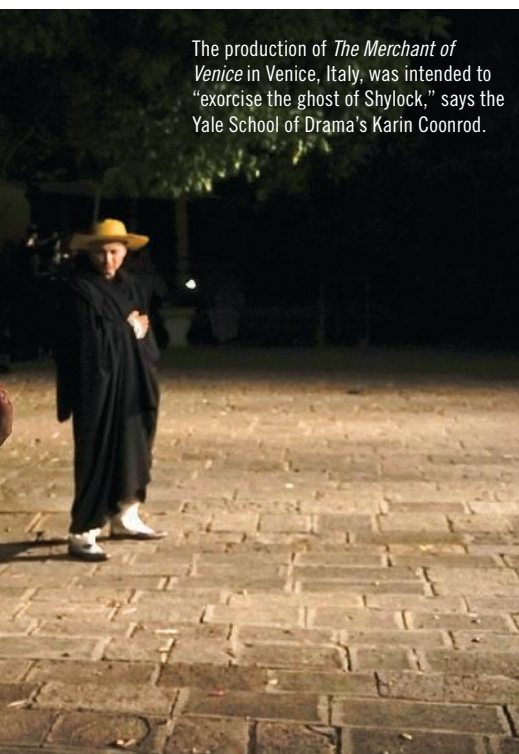


PHOTO: ANDREA MESSANA

In Coonrod's staging, Shylock — who is featured in five scenes in the play — will be played by five different actors, including **Lynda Gravatt**, an African-American actor. (Also featured as Portia will be **Linda Powell**, who has performed on Connecticut stages over the years.)

The production in Venice was to "exorcise the ghost of Shylock," Coonrod says, referring to the role that some see as anti-Semitic.

In Coonrod's version each actor represents a different aspect of the character: as merchant, father, widower, grieving mother, and killer.

The multiple actors play different aspects of Shylock that are both specific and universal, she says.

"It is my feeling that Shylock is extremely human and that his humanity is what is sometimes compromised by looking at him as a kind of comic villain or as tragic hero."

artidea.org

Theater Center from June 23 to July 13 features a trio of new musicals: *The Family Resemblance*, with book, lyrics and music by **Masi Asare**; *Teeth*, with book and lyrics by **Michael R. Jackson** and book and music by **Anna K. Jacobs**; and *Eddie the Marvelous, Who Will Save the World*, with book, music and lyrics by **Kate Kilbane** and **Dan Moses**. This is **Alexander Gemignani**'s inaugural season as the conference's artistic director. ■

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Here Comes the SUN

By Michelle Bodak Acri

mystic
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Photo by Tom Bombria, tombriaphoto.com

Winter, spring, summer or fall, we love Mystic Country. But summer, ah, summer, there's something truly special about this sunniest of seasons in our little part of the world. Tall ships and salt breezes, smiling belugas and lazy lobsters, sandy beaches and historic downtowns — we've got them all right here. And who better to share them with than the ones you love? So gather up the kids, silence those cellphones and head right on out that door. We'll be waiting!

But first: coffee

So much to do, so much to see ... but you need proper sustenance. **M/BAR** (860-245-4499, mbarct.com) is a way-cool vintage gas station-turned-industrial-chic gathering spot with a stellar coffee bar proud to serve Intelligentsia coffee in multiple forms (espresso, macchiato, cortado, cappuccino), as well as breakfast fare that includes everything from house-made bagels, muffins and scones to hard-boiled egg "sliders" with watercress and olive tapenade and a breakfast burrito with fried eggs, brown rice, black beans, sweet potatoes and cheddar.

Sift Bake Shop (860-245-0541, siftbakeshopmystic.com), also in downtown Mystic, is a French-inspired bakery owned and operated by celebrated pastry chef Adam Young that, in addition to a selection of handcrafted beverages, delivers a swoon-worthy selection of

artisanal breads, breakfast pastries, tortes, scones, cookies (ah, the macarons!), and all manner of both sweet and savory delights. Our vote? A classic croissant: 81(!) layers of hand-rolled butter and flaky dough. Should you opt for one filled with deep, dark chocolate, all the better.

They serve breakfast all day at Mystic landmark **Kitchen Little** (860-536-2122, kitchennlittle.org) at the Mystic River Marina. Favorites at the homey eatery include dishes such as the Portuguese Fisherman (spicy chorizo and linguica scrambled together with eggs, peppers, onions and jalapeño cheese), the Mystic Melt (fresh crab and melt-in-your-mouth cream cheese scrambled with two eggs) and the Kitchen Little Sinkers Omelet (bacon, American cheese, mushrooms, peppers, onions, home fries and sour cream — everything but the Kitchen Little sink). Now you're ready to roll!

I like to move it, move it

The new **HighFlyer at Foxwoods** (860-312-3597, foxwoodshighflyer.com) is the only zip line in North America that lets you fly from the top of a 32-story hotel tower.

That's right: from the rooftop of Foxwoods Resort Casino's Fox Tower 3,750 feet over the treetops to the Mashantucket Pequot Museum & Research Center at speeds reaching more than 60 mph — wowza!

Prefer to travel at a bit more sedate pace? **The Essex Steam Train and Riverboat** (800-377-3987, essexsteamtrain.com) uses coal-fired steam locomotives to pull vintage 1920s passenger cars from Essex Station through Deep River and Chester for a round-trip ride that lasts about an hour. Prime seats for inquisitive kids include the open car for its expansive views or a spot aboard the circa-1938 little red caboose on select "Caboose Weekends" (June 2-3, July 7-8 and Aug. 4-5). Those looking for a trip with all the bells and whistles can meet up with the *MV Becky Thatcher* at Deep River Landing. The grand ol' 70-foot-long Mississippi-style riverboat provides 360-degree views of the Connecticut River.

The steamboat *Sabino* at **Mystic Seaport** (860-572-0711, mysticseaport.org), on the other hand, offers tours of the bluesy sites and sounds of the Mystic River. The circa-1908 National Historic Landmark vessel is one of the last remaining coal-

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fired steamboats still in operation, and is looking quite spiffy after having recently completed a two-year restoration.

The seaport also offers waterfront tours aboard the launch *Liberty* and the *Breck Marshall* (a 20-foot reproduction of a circa-1900 Cape Cod catboat) and rents rowboats, sailboats and new pedal-powered boats by the hour, should you choose to head off into the wild blue yonder on your own.

Ready for a spin around town? The goal of the nonprofit bicycle-share program known as **Mystic Community Bikes** (860-245-8150, mysticcommunitybikes.org) is to provide an environmentally friendly transportation option to both visitors and residents. Visit one of nine distribution centers around Mystic and an adult touring bike, helmet, lock, basket and map are yours for the day at no cost — all you need to provide is a valid driver's license or ID and a \$10 refundable deposit.

Walk this way

The **Denison Pequotsepos Nature Center** (860-536-1216, dpnc.org) has woodlands, wetlands and meadows to explore, not to mention 10 miles of hiking trails.

Prime time for a visit is June 3, when the center celebrates Connecticut Trails Day at

its 45-acre Coogan Farm Nature & Heritage Center location with varied trails and habitats to explore and presentations of native birds of prey. Plan to return later in the month for the center's Gungywamp Mystery Hike on June 21. Gungywamp is an archaeological site with enigmatic stone structures whose use and origin are open to interpretation. Think rambling stone walls, stone chambers, inscriptions on rocks, standing stones and peculiar stone bridges. *Insert eerie music here and note: Gungywamp is not open to the public and this hike is one of only two public tours the center leads each year: reserve your spot soon.*

When was the last time you spotted a penguin or a sea lion or a stingray — oh, my! — on your morning walk? A stroll around **Mystic Aquarium** (860-572-5955, mysticaquarium.org) promises you'll run into all of these and more. There are, in fact, more than 300 species and an extensive collection of marine mammals that call Mystic home, including New England's only beluga whales (love you, Juno). The new exhibit *Jurassic Giants: A Dinosaur Adventure* showcases still more creatures, in this case 12 "breathing," roaring, clawing animatronic dinosaurs along an indoor dino trail. *Money-*

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saving tip: Plan your visit for June 9 and mention "Connecticut Open House Day" at the admission gate and you'll receive \$6 off general admission for up to four people.

And, finally, if you're looking to combine your walk with some window shopping, downtown Mystic, which boasts more than 80 independently owned shops offering everything from clothing and books to toys and jewelry, is the place to do it. At the center of it all is downtown's prime attraction: the **Mystic River Bascule Drawbridge**. This bascule-type bridge, open to both foot and vehicular traffic, was built in 1920 and spans the Mystic River. It has two concrete-filled counterweights, each 230 tons, that in summer raise and lower the bridge every hour at 40 minutes after the hour between 8:40 a.m. and 6:40 p.m. 'Tis quite the event to watch, and those in the know grab a cone from **Mystic Drawbridge Ice Cream** (860-572-7978, mysticdrawbridgeicecream.com) to enjoy as they do so (mmm ... Mystic Mud). Afterward, head to **Mystic Knotwork** (860-889-3793, mysticknotwork.com), where a tradition of nautical knotwork began with Beaudoin family patriarch Alton Beaudoin, who, having learned the craft from retired sea captains at the Seaman's Institute in New York City, opened a knot shop out of his home in Old Mystic in 1957. The company's current retail shop features made-in-Mystic beauties such as doormats, wreaths, coasters, keychains, classic cotton sailor bracelets and more. (*Psst: If you'd like a sneak peek at what's happening in downtown, check out the live feed of the drawbridge on Mystic Knotwork's website.*)

For the love of lobster

Summertime is lobster time in Mystic Country. First up: **Abbott's Lobster In the Rough** (860-536-7719, abbottsl lobster.com) on the Mystic River in Noank. This seasonal local landmark, founded way back in '47, is the gold standard when it comes to things steamed and succulent. In fact, folks around here so look forward to Abbott's May opening that its web page helps them count down the weeks, days, hours, minutes and seconds until the first lobster is served for the season. (It was one day, two hours, two minutes and 57 seconds until opening as of this writing — yeehaw!) Lobster bisque, lobster grilled cheese, lobster salad and lobster dinners whose steamy centerpieces range from 1¼ pounds up to 10 pounds draw huge crowds to Abbott's waterfront picnic tables. Our vote? The LOL hot lobster roll: lots of lobster (one pound, to be exact) and melted creamery butter mounded on a toasted bun — heaven.

Oh, but Abbott's is just the beginning of our Mystic Country lobster tour de force.



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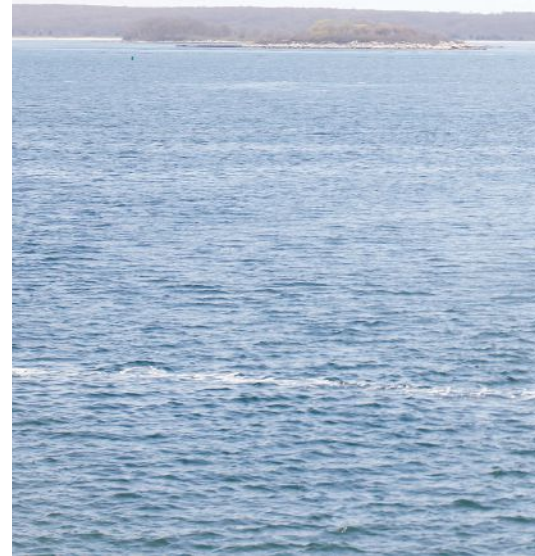
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Do you prefer your crustacean crunchy? Check out the fried lobster-tail dinner at **Costello's Clam Shack** (860-572-2779, costelloclamshack.com), Abbott's sister restaurant just down the road in Noank. **Flanders Fish Market & Restaurant** (860-739-8866, flandersfish.com) in East Lyme, reputed to be Connecticut's largest full-service restaurant and fresh-as-it-gets seafood marketplace, offers yummo lobster sliders and a lovely lobster-topped Angus burger with truffle fries. Lobster "Westbrook Style," i.e. split, quartered and

sautéed in a savory butter, bourbon, white wine, shallot and herb mix, and lobster quesadillas with bacon, red onion and melted cheddar topped with fresh pico de gallo, chili sauce and lime crema, are two favorites at **Westbrook Lobster** in Clinton (860-664-9464, westbrooklobster.com). And then there's easy-breezy **Red 36** (860-536-3604, red36ct.com) on the water in downtown Mystic, where you can choose between a lobster roll served hot and buttery or chilled out with a house-made lemon aioli.

If you're looking for fresh perspective on the Mystic and coastal region, **Lighthouse Cruises** (860-443-5281, lighthouse.cruises) offers sightseeing tours along the Connecticut coast and Long Island Sound.



I've got the music in me

Hot tickets at **Foxwoods Resort Casino** (800-369-9663, foxwoods.com) this month include A Night of Funk & Soul: with Kool & the Gang, Morris Day & The Time, and Cameo on June 15, Victor Manuelle on June 17 and Reba McEntire on June 29-30. **Mohegan Sun** (888-226-7711, mohegansun.com) mixes it up with Slayer and special guests Lamb of God, Anthrax, Behemoth and Testament on June 1, Flo Rida on June 7, Tim McGraw and Faith Hill on June 15, Barenaked Ladies on June 29 and, peeking ahead a bit, U2 on July 3.

The **Katharine Hepburn Cultural Arts Center** in Old Saybrook (860-510-0473, thekate.org) features "Mack is Back! The Music of Bobby Darin," a benefit concert presented by Goodwill Southern New England on June 7, the **Goodspeed Opera House** (860-873-8668, goodspeed.org) in East Haddam hosts the musical extravaganza that is the *Will Rogers Follies* through June 21, and New London's **Garde Arts Center** (860-444-7373, gardearts.org) hosts Martina McBride on June 14.

As for when you're ready to mellow out, Stonington's **Saltwater Farm Vineyard** (860-415-9072, saltwaterfarmvineyard.com) will feature live music in its tasting room on Father's Day from 3 to 5 p.m. and on Thursday nights in July and August from 5 to 7 p.m. Whenever there's music there's also an oyster shucker on hand and



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picnics, as always, are welcome. The retro-chic tasting room itself, located on the mezzanine level of what was once a World War II-era airplane hangar, overlooks 15 verdant acres of vines.

Pillow talk

As this issue went to press, the **Mystic Marriott Hotel & Spa** (860-446-2600, marriott.com) in Groton was just finishing a massive, \$12 million-plus renovation. Every single guest room had been gutted and reimagined, the lobby given a fresh dose of style and sophistication, a new pool added, the fitness center outfitted with the latest equipment, and Octagon, its award-winning bistro known for its hand-cut steaks, local seafood and stellar wine list, completely refurbished and gleaming. Oh, and did we mention the hotel is home to a luxe Red Door Spa by Elizabeth Arden (book an Essential massage and add hot stones — trust us) and less than five miles from the heart of downtown Mystic? We're in!

Built in 1856 as the center of a 300-acre working farm that many of Old Lyme's Impressionist artists later used to paint *en plein air*, the **Old Lyme Inn** (860-434-2600, oldlymeinn.com) has 13 rooms that have been fully restored so that new (flat-screen televisions, gas fireplaces and organic linens) and old (antique furniture original to the inn and local artwork) mix nicely. The inn's popular Sunday Jazzy Brunch (mmm ... the brioche French toast with mixed berries & whipped cream) features

live music by owner Ken Kitchings' jazz quartet Kenny and the Bad Pennies.

Foxwoods Resort Casino (800-369-9663, foxwoods.com) with **G Spa & Salon** (860-312-4772, gspa.com) at Foxwoods is offering two spa-and-stay packages to help keep you chill this summer. The G Spa Couples Retreat includes a deluxe room at the Fox Tower, couples massage, hand or foot paraffin treatments, and champagne and strawberries — ooh la la. The G Spa Babymoon Bundle includes a choice of a deluxe room, director suite or producer suite at the Fox Tower, a shea butter prenatal massage for the mother-to-be (who must be past her first trimester) and a signature massage for dad.

*P.S. Say you love Mystic Country so much that you'd like to stay a little longer, or, well, forever. If you're of a certain age, check out **StoneRidge** (860-536-9700, stoneridgelcs.com), a resort-style senior-living community just two miles from downtown Mystic. The 32-acre property offers an impressive array of on-site amenities and activities, including fine dining, a state-of-the-art fitness center, indoor heated salt-water pool, cultural arts studio and more. StoneRidge is also what is known as a "Life Plan Community," so as your needs change, you can transition from independent living to assisted living, skilled nursing care or memory care at an on-campus health center. See that? Retirement planning done. You're welcome.*




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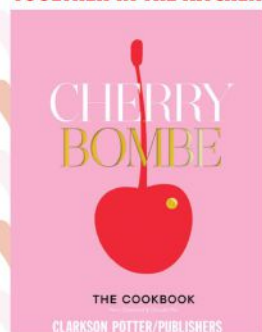
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CHERRY BOMBE: The Cookbook, by Kerry Diamond and Claudia Wu. \$35, Clarkson Potter/Publishers, penguinrandomhouse.com

THE LONDON COOKBOOK: Recipes from the Restaurants, Cafes, and Hole-in-the-Wall Gems of a Modern City, by Aleksandra Crapanzano. \$35, Ten Speed Press; penguinrandomhouse.com

THE AFTERNOON TEA COLLECTION BOOK Afternoon tea is a celebration of all things delightful and delectable. By Pamela Clark. \$14.95, Sterling, Simpson & Vail, Brookfield; svtea.com



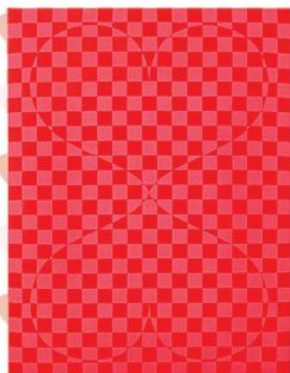
POLO RED Taking inspiration from Ralph Lauren's exotic car collection, this men's cologne has a woody, spicy fragrance that combines notes of fresh grapefruit, spicy red saffron and deep red wood to create an adrenaline rush of key ingredients. \$80, Ralph Lauren Fragrances, ralphlauren.com, Macy's, macys.com/shop



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FEAR Factories

ON A NEW COMMUNITY-CENTRIC SOCIAL MEDIA NETWORK, THE CRIME AND SAFETY SECTION IS FULL OF REPORTS OF SUSPICIOUS PEOPLE AND ACTIVITY. BUT IS UNFOUNDED NEIGHBORHOOD PARANOIA THE REAL THREAT?

BY MICHAEL LEE-MURPHY

Some time in the early spring, an advertisement was delivered to my mailbox encouraging me to join a social network called Nextdoor. The advertisement didn't have my name on it, but it did have the name of my street and town. Several hundred of my neighbors have been posting several hundred messages, the postcard informed me, including about "crime and safety."

I recognized the name of the network from a piece that had run in the "Readings" section of *Harper's Magazine*, where the publication

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reprinted several posts from users on the site's Oakland page. The posts were mostly examples of racist conjecture and paranoia: anxieties about people of color being in spaces where they are perceived to not belong. An illustrative example: "One African-American man claiming to be my neighbor just rang my doorbell. He wanted to know if I had a chain to move a car. He did NOT look nor sound like any neighbor I know."

The reference to "crime and safety" in the postcard that came through my mailbox is obviously designed to trigger a very elemental thought: *I might be at risk*. Curious, I signed up for the network with the code provided to me. Most posts are usual neighborly things: someone looking for a recommendation for a roofer, or a tree-removal service, a lost dog, and so on. Posts like these represent the vast majority of the content and engagement on my central Connecticut town's Nextdoor page.

But on the "crime and safety" tab of the site, my town is full of things that go bump in the night. "Green pick up [sic] trucks, white Cadillac and other vehicles are roaming our area in the last few months," reads one post, followed by a letter from the local state trooper to lock our cars. (My town has no police department of its own.) Another post, in its entirety:

Last night around 6:30 pm there was a very suspicious small red car parked in the culdesac [sic] of [our street]. He was half edged onto the grass close to the woods and had his interior light on and parking lights on. We have seen him parked there before in the dark. My husband confronted him and asked why he was parked there and he was somewhat confrontational. He said he was meeting somebody and wanted to be early. That is definitely not a meeting place! We called the police but by the time the cruiser came by he pulled away. Neighbor's [sic] beware!

What I am supposed to beware of in these situations is unclear to me. A white Cadillac? A green pickup truck? A small red car? The accosted driver of a car being somewhat confrontational? My town, pretty unremarkable in every respect, is *not* full of things that go bump in the night. Until well into my 20s I did not have a key for the front door, because it was never locked.

Across the country as a whole, we are living with historically low crime rates. Violent crime began to rise in the 1960s and continued through the early 1990s, when there was a precipitous drop-off. In absolute terms, violence in cities, suburbs and rural areas is way, way down. There are a number of theories about why, but in his review of sociologist Patrick Sharkey's recent book *Uneasy Peace: The Great Crime Decline, the Renewal of City Life, and the Next War on Violence*, Adam Gopnik of *The New Yorker* writes "the magnitude of

the shift remains mystifying."

But at the same time, we seem to be more afraid of crime than ever before. The home security industry was valued at \$31.6 billion in 2015, and is forecast to grow at a compound annual rate of 8.9 percent. This spring, national news was run through with stories of people calling the police on their fellow citizens going about their everyday lives. In May, a white Yale grad student called the police about a black person, who turned out to be a fellow student, napping in a common room. The story went national after the woman recorded her interaction with police on her cellphone. "I have every right to call the police," said the first woman. "You cannot sleep in that room." Why the issue of irregular sleeping was deemed to require police intervention should remain a mystery to everyone with an ounce of sense. Elsewhere in May, a woman in Oakland called police on a black family for barbecuing on Lake Merritt, an apparently common activity. In Philadelphia, two black men were arrested for sitting at a Starbucks without ordering anything, which after pressure from activists prompted the coffee chain to announce they would close 8,000 stores on May 29 for "racial-bias training." In Rialto, California, three black people were swarmed by police after a neighbor saw them leaving an Airbnb.

In response to this series of incidents, writer and scholar Eve Ewing posed a question on Twitter directed at cop-calling white people. "Where/when/how do you get the message that the police are here to protect the boundaries & conveniences of your social world? What are the ways that people are presented with this idea that leads to calling the cops on napping students?" The question has been retweeted hundreds of times, and "liked" thousands of times.

I am a white person, and my small suburban/rural town is overwhelmingly white. The answer to Ewing's question, I believe, lurks somewhere in conversations like the ones that occur on the "crime and safety" tab of social media sites such as Nextdoor. I do not know what led the commenters on my town's social media site to find small red cars and white Cadillacs so scary, but the structure of the site treats them as self-evidently so. In these conversations, "safety" is framed as an unalloyed good, sacrosanct above all other considerations. And of course it is. But the dangerous slippage is where the feeling of being "uncomfortable" becomes merged with feeling (and more importantly, *being*) "unsafe."

The result is a feedback loop. *When you are a hammer, everything looks like a nail*, being the old adage. How do we become hammers, is the deeper question, and how do we become something else? ■

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AND MAKES IT HER FAMILY'S DREAM HOME



BY MIKE WOLLSCHLAGER / PHOTOS BY ARNOLD GOLD

Steele

ESPN *SportsCenter* anchor Sage Steele stands in the kitchen of her Avon home in the midst of two of her favorite parts of her home renovation — custom cabinets by G&M Woodworking in Bristol and quartzite countertops from Creative Stone in New Haven.

Sage Steele grew up in a military family, moving from place to place so often that she can matter-of-factly say “I’m not from anywhere.” Steele was born in the Panama Canal Zone, then an unincorporated territory of the U.S. and now part of Panama, and lived in four different countries by the time she was 11. The downsides and difficulties that accompany that lifestyle for children are innumerable — from making and keeping friends to getting comfortable in school and, frankly, just feeling like you’re from somewhere.

But Steele’s mother was determined to provide stability for her family, especially for her children. While it may be a cliché, few people understand the difference between a house and a home like those who know that packing up everything you own and moving far away is a possibility that’s always right around the corner. “There’s a really big difference,” Steele says. “My mom taught me that. Even when they knew they were going to live in a place for 10 months, or a year, she still painted and wallpapered and decorated and made each house a home, because that’s where you escape from a tough day of school if you’re a kid.”

It’s a lesson that has served Steele well. When you choose to pursue a career in television broadcasting, and have lofty ambitions, moving to bigger and better markets is going to be part of the job. And if you reach the pinnacle of sports TV broadcasting and become an ESPN *SportsCenter* anchor, chances are you’re going to be looking at real estate in Connecticut.

Steele joined ESPN in 2007, living in Collinsville before moving to Arizona when she took over as host of *NBA Countdown*. She returned to the state in August 2017 for her second tour of duty in Bristol, originally hosting three live one-hour episodes of *SportsCenter* from 7-10 a.m. Monday through Thursday. (Steele moved to the nightly 6 p.m. *SportsCenter* alongside Kevin Negandhi on May 14.) Finding the right house can be tough for anyone, but doing it while living 3,000 miles away? The logistics are staggering.

“To fly cross country to come look at homes was difficult,” Steele says. One potential new home was in her sights early last summer, but it didn’t work out. “We needed to be here in the middle of August. We didn’t have a house. And just for the sake of your children, and trying to ease the stress and fears of moving, cross country again, to not be able to say we have a home was a big deal to them.” Steele says she would fly to Connecticut on a day off, look at eight or nine homes and then get back to the West Coast for her TV responsibilities.

The search finally ended, after 22 houses, while Steele was still in Scottsdale. While perusing listings online, she found a house in Avon she liked, had someone

drive by and check it out, and scheduled a showing. Through a technologically dependent method of Google Earth and FaceTime, Steele “toured” her future house and neighborhood. From her time in Collinsville she already knew the area well and was confident the school system was good for her three children. “It’s not something I would prefer to do again: to buy a house without seeing it,” Steele says, “but I knew what we wanted and the general area. So we got lucky.”

Steele had her house. Now it was time to make her custom brick Colonial a home. “We closed at 10 a.m. on Aug. 17, and by 11:30 we had people here peeling wallpaper off the walls, because every square inch of the house had wallpaper.” The top priority, after removing the wallpaper, was renovating the kitchen from top to bottom or, more specifically, from the recessed lighting in the ceiling to the new, wider planks of the hardwood floor. “I could tell from the pictures that I’d have to change a lot to make it what we liked,” Steele says. “But then when I finally walked into the house — we were already under contract — I came in the kitchen, I was like, OK, there’s a little more [to do] than we thought.”

From her own experiences as a child and what was instilled in her by her mother, Steele felt the need to make her children comfortable. “I [moved] my whole life and it’s still an adjustment for me. My kids haven’t moved as much as I have, so it’s been really tough for them.” New state, new climate, new schools, new friends, new teachers — everything was new. The kitchen needed to be new too.

“I knew we weren’t really going to be happy in the house until this kitchen — this is their living area — until the kitchen was what we wanted, for a family of five,” Steele says. In addition to the kitchen, the kids’ bedrooms were also part of the first phase of renovations. The house was built in 2002, and the original owner was an older couple. No children lived there.

Now that she’s back in Connecticut, Steele will be hosting her family’s annual Fourth of July party, which now doubles as the renovation deadline. “All done. Everything has to be done.”

Steele is in her comfort zone behind a desk in the *SportsCenter* studio, energetically presenting America with the highlights and exploits of the greatest athletes on Earth. She speaks about G&M Woodworking in Bristol and Creative Stone in New Haven with the same enthusiasm, as if they had just thrown five touchdowns in the Super Bowl or scored 50 points in an NBA Finals Game 7. “We had the best people for the cabinets and the counters,” Steele says. “Like, I’m friends with them now. The quality of the service was so good. I feel really fortunate. ... Small, family



The sitting room above the foyer, with barn doors leading to a bedroom.



The renovated butler's pantry with an added sink and a shade of blue not found in the rest of the house.



owned, that's really important."

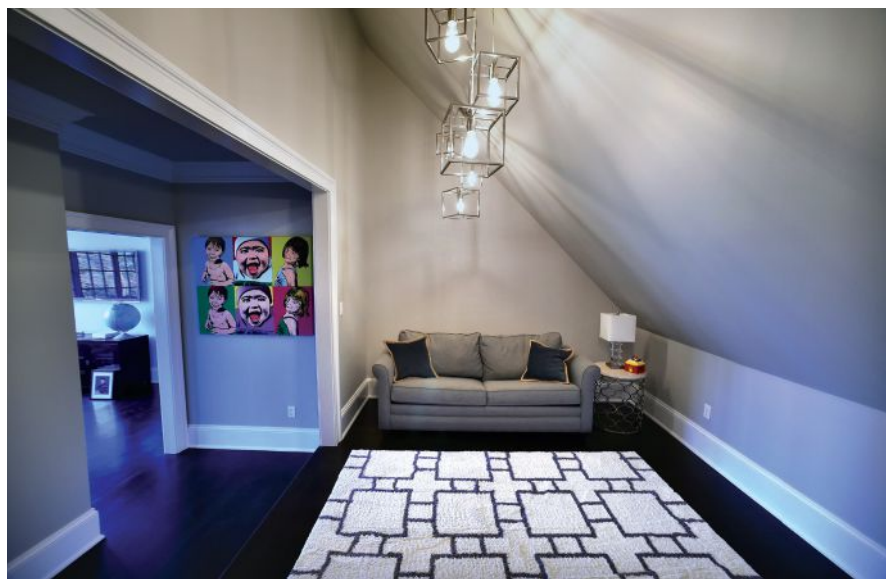
The custom cabinetry of G&M is on display throughout the kitchen, including the island which supports what might be Steele's favorite part of the entire house, a quartzite countertop from Creative Stone. "If you're going to put your money somewhere, it's your kitchen," Steele says. "We didn't skimp in certain areas. The countertops, besides the cabinets, that was my No. 1 priority. When you walk in that's what you see. So I'll go cheaper somewhere else to get what I wanted for that. And I saw it, and I'm like, *ding ding ding ding ding!* And then I saw the price and went, 'oops.' But again, I feel like if it's a process, you can make it up in other areas."

Creative Stone supplied three slabs of quartzite, including the 915-pound white and gray beauty that serves as the centerpiece for the Steele kitchen, and home. It was also used in the butler's pantry, laundry room and an upstairs bathroom. The very last bit of quartzite, which is extremely hard and difficult to cut, went in the first-floor powder room. "There's literally nothing left," Steele says. "I'm like, 'Oh, we're using every inch of this thing.'"

The butler's pantry originally had a wine fridge and no water hookup. Now it has a little sink, surrounded by the quartzite countertop, and a Miele coffee maker, a Christmas gift from Steele to her "coffee-addict" husband Jonathan. G&M's handiwork is also on display here, with bright royal blue cabinets, a color inspired by Steele's family-room coffee table from Arizona. "I have two or three pieces from Arizona and I love the color, and I thought, how do I keep bringing it in?"

While watching the 1984 Summer Olympics, Steele realized what she wanted to do in life. She was in awe of the athletes on her TV screen, knowing their life goals were about to come down to one moment. She wanted to tell those stories. The key for any athlete, Olympian or otherwise, is getting the most out of your ability. This can apply to homes too. Maximize the space you have, decorate and arrange appropriately, make every square foot have a purpose. There are two fine examples of this on the second floor of Steele's home.

The first is how an extra room was created just by knocking down a wall. On the day of the closing, Steele noticed the upstairs hallway was a lot narrower than it should have been. "We pulled out the plans, couldn't figure it out," Steele says. "So we just cut a hole. I have the video too, when we peeked our head through and we're like, it's empty. There was nothing in here." The area is above the dining room. The previous owner wanted the dining room ceiling to be a certain height, and just closed it off upstairs. Now it's a bonus room, a little hangout for the kids, with an elevated floor and angled ceiling that follows the roofline with a pull-out couch on



A second-floor bonus room was created out of a space formerly unused behind a closed wall.

one end and a TV on the other.

For her next trick, Sage Steele turned a run-of-the-mill storage room filled with file cabinets into a gorgeous bathroom for her younger daughter. The walls and ceilings are plain white, but the same tile used in the slick-looking, spacious shower is on the wall that supports a floating vanity with, you guessed it, quartzite countertop. Steele says her daughter had free rein, “with parameters to keep it within reason,” to design the bathroom. Seeing the results, it’s clear that design sense has been passed down.

During an interview with sports-radio personality Dan Patrick in Milford last August, when she was promoting her move back to Connecticut and *SportsCenter*, the warm-weather-loving Steele said she was “scared for January.” Despite reassurances from locals that recent New England winters had been mild, a record-breaking cold snap swept over the Northeast and Steele was soon dealing with frozen pipes, a broken furnace and other winter weather-related issues. “Because it’s a different life here, when it’s cold and you’re inside your home for months at a time because of the weather, you better like where you’re living,” Steele says. “And so it’s been fun to renovate and kind of watch the process and learn from it, and then make it a home.”

Steele doesn’t hide her disdain for the cold, nor does she hide her appreciation for the people and local businesses — especially G&M Woodworking and Creative Stone — that helped her and her family acclimate back to Connecticut.

“What was really cool was to see [the Creative Stone people] here, and so happy with their work,” Steele says. “That made me happy, that they were proud of the work that they did. They were going around buffing it, taking pictures next to it. So the fact that it meant a lot to them, maybe I shouldn’t care about that, but I did.” As for G&M, Steele says, “I’m gonna tell everyone I know: If you need somebody to do ‘blank,’ here’s your person. That word of mouth to me is such a big deal.”

When she speaks about the people who have helped her and her family, in what hasn’t always been the smoothest transition, you can almost hear Steele recalling her own childhood and what her parents did for her. “They’re not just doing a project, they’re changing someone’s home, and therefore someone’s quality of life. I’m just appreciative of them.” ■



A cactus draped in Christmas lights is visible through the window in Steele’s kitchen, above, a reminder of her family’s former home in Arizona. The *SportsCenter* anchor, her husband and their three children moved back to Connecticut in August after buying a custom brick Colonial in Avon. Below is the floating vanity against a tiled wall in Steele’s daughter’s bathroom.





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TESTIMONIALS of SMALL MIRACLES

Adele, Age 75 "For many years, I have suffered from lower back pain and pain radiating down both of my legs to my feet from an accident. Every time I exercised or moved just the wrong way I'd have pain that would last for a long time. I couldn't even roll out of bed without extreme pain. After the third visit all of my pain was gone. It was my own little miracle. I was very impressed by the care but also by the fact that the doctors were knowledgeable and very personable. The staff was friendly and helpful and I would recommend their treatment to everyone with neck or back pain."

Jack, Age 37 "I was working as a Police officer in April when I was injured on the job, lost the strength in my left arm and hand and had a lot of pain in my neck and midback. I saw many Doctors for 6 months with no resolution to my problem, whether Physical Therapy, Steroids, Pain Medication, or Nerve Block. The Surgeon wanted to do a 3 level fusion on my neck as the last treatment option. I saw the ad in the paper and decided I didn't have anything to lose and to give it a try, but it was my last chance before getting surgery. After my second visit I had regained all of my strength in my left arm and hand and had minimal pain in my neck. My life has drastically improved."

Duane, Age 77 "I woke up one evening with severe pain going down my right leg and went to a Doctor who couldn't tell me what was wrong. He told me to go home, take a hot bath and in a week if it didn't go away to come back. I had an MRI showing a bulging disc in the lower spine, with arthritis and gout. A family member told me about the Deep-Tissue Laser Treatment®, and after the first session the pain lessened significantly. At the end of the visit I could move around great. By the 5th or 6th visit I had no more pain in my leg and lower back. I am extremely satisfied, my legs are stronger, and I am standing up straight. This has been a fantastic thing and it all happened in 4 to 5 weeks. If I could tell you anything it would be to not take pain killers or have surgery until you experience incredible **Deep-Tissue Laser Therapy**."

Family Fun under the SUN

**By Mike Wollschläger,
Erik Ofgård, Albie Yuravich
& Michael Lee-Murphy**



The kids are out of school. It's warm and gorgeous outside. Eventually you'll get bored with the Netflix binges. (We hope so, anyway.) It's time to get out there and have a family adventure. Luckily, we're blessed with a multitude of outdoor activities and events to satisfy every member of the family. From amusement and adventure parks to zoos and racetracks — plus the hottest new sports venue in the state — here are plenty of ideas to make this a summer to remember.



**Amusement & Adventure Parks
Zoos & Wildlife Parks
Racetracks • Baseball**

**PLUS ... Fairs, festivals, concerts
and other outdoor events
around the state this summer**

Lake Croc-O-Nile at Lake Compounce

PHOTO: ROBBIE CAPPS PHOTOGRAPHY

Amusement Parks

Quassy Amusement & Waterpark

Lake Compounce

BRISTOL

You could call Lake Compounce the state's ultimate surf-and-turf location. With its wide variety of land-based rides and water features, the amusement park — the oldest continuously operated one of its kind in North America — has enough activities to keep the whole family entertained.

There are four roller coasters that cater to the differing tastes of thrill-seekers. Boulder Dash is consistently rated one of the best wooden coasters in the world, while the newest coaster, Phobia Phear, soars 15 stories high, reaches speeds of 65 mph and features an inversion roll in the middle. Dozens of other rides range from bumper cars and an antique carousel to the 185-foot drop of Down Time and the rocking, rolling and spinning of Rev-O-Lution. Then there is Crocodile Cove, Connecticut's largest water park, with its float-friendly Croc-O-Nile river, wavy Bayou Bay and the raft adventures of Mammoth Falls. Highlights of other watery fun are twisting and turning slides, including the four-rider competitive Riptide Racer, water cannons and a massive

bucket that dumps more than 300 gallons of water onto visitors below.

Rides are not the only kid-friendly attraction at Lake Compounce. A new musical stage show, *Daniel's Grr-ific Day*, starring Daniel Tiger and his friend Katerina Kittycat from the animated show *Daniel Tiger's Neighborhood*, will open this summer. Kids can meet the characters after the show for photos and, of course, hugs.

860-583-3300, lakecompounce.com

Quassy Amusement & Waterpark

MIDDLEBURY

Normally the words "Category 5" would send us running for the hills. But at Quassy, now in its 110th season, it's cause for celebration. That's because a new collection of waterslides, dubbed the Category 5 Rapids, debuts this summer. Completed in December, the three-slide complex has a combined length of more than 1,000 feet. The largest Cat 5 slide, called Torrent, has a "funnel shape that flushes riders up the walls, oscillates each tube multiple times and generates a suspended-weightlessness sensation," according to the park. The new

ride brings the total number of slides to 15 in the Splash Away Bay water park, which also includes the Saturation Station play area with fountains, water cannons and a 300-gallon water bucket.

Of course, there are also the simple pleasures of swimming and paddle-boating in Lake Quassapaug, which features a new cafe on the beach. You could spend all day in the water, but no visit to Quassy would be complete without a few trips on its many rides, including the beloved Wooden Warrior. A redemption arcade with classic games such as Skee-Ball and Whac-A-Mole, and loads of live entertainment round out a great selection of family-fun offerings.

203-758-2913, quassy.com

Ocean Beach Park

NEW LONDON

Hammonasset Beach and Silver Sands state parks get a lot of praise in the debate over Connecticut's best beaches. But with its beautiful beach, half-mile boardwalk and rides and other amenities, Ocean Beach Park is the state's most well-rounded beach attraction. Besides a dip in the Sound, the kids can also enjoy a triple water slide, spray park, carousel, restored classic

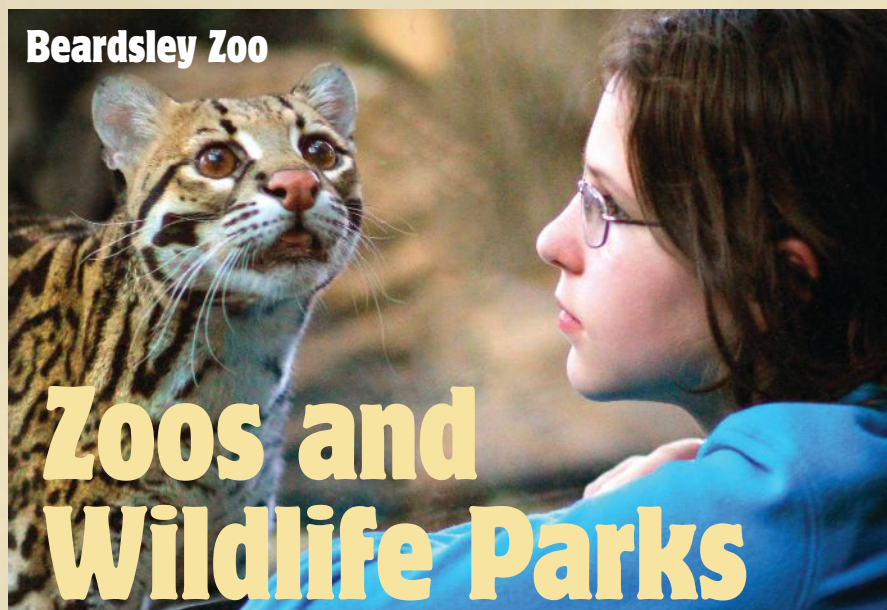


carnival rides, 18 holes of mini golf, Olympic-size pool, indoor arcade and playground. The whole family is sure to be hungry after all that, and you won't have to leave the park to find options including a cafe, food court and snack and ice cream stands.

Special events are held from the park's opening on Memorial Day weekend through Labor Day. Classic car cruise nights, which routinely attract hundreds of autos, are held on Mondays. Tuesdays are for the "Beach Blanket Movie Series," featuring family-friendly films. On Wednesdays, magicians practice their crafts. Thursdays see a new trivia night this summer. Tribute bands and fireworks are the main attractions Friday nights. Saturdays have circus acts such as illusionists and stunt bike shows, while Sundays are typically reserved for charity runs, walks and volleyball tournaments. Work will begin this summer on a new picnic pavilion. Look for it to host a variety of activities starting next year. **860-447-3031, ocean-beach-park.com**

— Albie Yuravich

Beardsley Zoo



Zoos and Wildlife Parks

Beardsley Zoo

BRIDGEPORT

Connecticut's only zoo features more than 300 animals, including two critically endangered Siberian tiger cubs and three maned wolf pups that were officially introduced to the public in April. Some of the other endangered and threatened species at Beardsley are the Andean condor, ocelot, red wolf, giant anteater and golden lion tamarin. You can see creatures as small as the Madagascar hissing cockroach and as big as bison, with names ranging from the common raven to the pale-faced saki monkey. Beardsley boasts a South American rainforest with free-flight aviary and a prairie dog exhibit with pop-up viewing areas.

Summer is an important time of year for the zoo, and its first event is also its largest annual fundraiser — the Wild Wine, Beer and Food Safari on June 2. For the kids, there are plenty of educational programs and the zoo hosts birthday parties, scavenger hunts and week-long Zoo Patrol sessions in July and August. Also, every fourth Friday of the month through September is free for AARP members. **203-394-6565, beardsleyzoo.org**

Mystic Aquarium

MYSTIC

Learning meets fun in Mystic with interactive experiences, captivating exhibits, conservation programs, educational opportunities and animal adventures. The aquarium is home to New England's only beluga whales (they're doing swimmingly, as you can see on our cover) and more than 300 other species, including African penguins, seals, sea lions and more. New at Mystic is the exhibit *Jurassic Giants: A Dinosaur Adventure*, a family-friendly experience where guests travel on

a trail featuring 12 animatronic dinosaurs. Visitors can pet sharks, reptiles and sea stars and hand-feed stingrays, then enjoy a California sea lion presentation in the Foxwoods Marine Theater.

The Summer Nights program, a heat-wave happy hour, if you will, takes place every Monday from 6-9 p.m. from July 9 through Aug. 27 with discounted admission. There are monthly Pancakes with Penguins (June 10, July 21, Aug. 4) and Pizza with Penguins (June 17, July 21, Aug. 11) events and, when parents need a bit of break, Cocktails with Whales (June 14, July 20, Aug. 9) and Prosecco & Penguins (June 7, July 26, Aug. 24). **860-572-5955, mysticaquarium.org**

Flamig Farm

WEST SIMSBURY

Flamig Farm has been in operation for more than 100 years (as a dairy, egg retailer, top soil-mining operation, snow-plowing service and organic vegetable farm). The farm is known for its big, landmark, backward "EGGS" sign hanging on the chicken barn. Knowing that town zoning wouldn't allow an advertising sign that big, they said it was art ... and it's been there for 40 years.

The farm's mission is education, focusing on local food production, energy conservation, and personal wellness and nutrition, but there's a pretty cool petting zoo, too. Typical domesticated and farm animals abound, but there are also rabbits, ponies, mules, alpacas, llamas, miniature horses, potbellied pigs, peacocks and emus. Flamig Farm offers children's programs, summer camps for kids, birthday parties, and hayrides (the big one is the Halloween Hayride in October, and yes, they spell it with three Es). **860-658-5070, flamigfarm.com**

— Mike Wollschlager



Racetracks

Lime Rock Park

Lime Rock Park

LAKEVILLE

Nestled in the picturesque Litchfield Hills in the hamlet of Lakeville, Lime Rock Park is a historic venue known the world over and has been New England's road-racing home since 1957. A truly incomparable facility, Lime Rock has plenty in store in the way of food, fun and, of course, fast cars. Family events planned for this summer include the Salisbury Rotary Club's Independence Day Fireworks Show on June 30 and the International Motor Sports Association's WeatherTech Northeast Grand Prix July 20-21.

But the one summer weekend most closely associated with Lime Rock Park is Labor Day weekend. Historic Festival 36 is slated for Aug. 31-Sept. 3 and will bring a vintage race car and sports car parade, street fair, car show, car auction and plenty of racing action. By design, there are no grandstands. Bring lawn chairs and coolers and enjoy the outdoors on tree-shaded, gently sloped hillsides. Children 16 and under are free with a paying adult. **860-435-5000, limerock.com**

Stafford Motor Speedway

STAFFORD SPRINGS

This facility originally opened as an agricultural park back in 1870, about 15 years before the invention of the automobile. Its racing origins featured horses instead of machines with horsepower, but the half-mile track remains. Now Stafford is the setting for a

different kind of Friday night lights; the kind that drops the green flag on every summer weekend from May through September. It features a tightly run program without long waits between races. The track's capacity is 10,000 so there's always ample parking, even if you plan an overnight stay. There are designated areas for RVs, and Stafford allows controlled campfires and leashed pets. In addition to being the "Home of the SK Modifieds," Stafford will host a monster truck rally at Monster Jam on July 21-22, and the annual summer motorcycle swap meet takes place on July 15. There's also an impressive fireworks display on July 6. On a hot, humid summer night, this is a fantastic place to be. **860-684-2783, staffordmotorspeedway.com**

Thompson Speedway Motorsports Park

THOMPSON

The Quiet Corner can get awfully loud when ladies and gentlemen start their engines. But Thompson Speedway, now in its 78th year, boasts a lot more than just a race track. Sitting on land that was primarily used for farming until the 1938 New England Hurricane pounded the region, the family-owned motorsports park features the pioneering 5/8-mile, high-banked asphalt oval, a 1.7-mile road course, 18-hole golf course, and restaurant with a banquet and catering facility.

Thompson is the only place in Connecticut with both an oval and a road course, and there are events almost daily

throughout the summer. They include: a 125-lap NASCAR Whelen Modified Tour race on June 13, a vintage motorsports festival and motorcycle classic from June 21-24, the Sports Car Club of America Majors Tour on July 7-8, the NASCAR Thompson Throwback 100 on July 14, the mid-summer-staple Bud "King of Beers" 150 on Aug. 8, various exotic car events, and a Sunday road race series.

860-923-2280, thompsonspeedway.com

New London-Waterford Speedbowl

WATERFORD

The Speedbowl was off to the races in 1951 as a crushed-blue stone oval. After just three weeks of operation it became clear the dust kicked up from the unique surface made it difficult for fans to see. Temporarily shut down, it reopened weeks later as an asphalt track. Nowadays there are acres of free parking and a "Family Section" in the center of the grandstands of the 3/8-mile track that is profanity, smoking and alcohol free. You can bring in your own small cooler but plenty of food and drinks are available for purchase. Wild & Wacky Wednesdays were made for families, and feature Legends, Super X-car, X-car and Bandolero divisions. Admission is \$8 for adults, children 16 and under are free, and the event runs from 7 p.m. to about 9. Fast Lane Fridays are totally free and feature the area's only car cruise and drag-racing combo event.

860-442-7223, speedbowlct.com

— Mike Wollschlager



Adventure Park at the Discovery Museum

Adventure Park at the Discovery Museum

FAIRFIELD

This zip line park features 11 “treetop” trails with wood, cable and rope aerial trails zigzagging between roughly 180 platforms attached to trees. The color-coded trails offer varying degrees of difficulty, from 5-year-old-appropriate trails all the way up to adult. There are also special events including the ever-popular Glow in the Park, where guests are given glow attire to wear as they traverse the park after nightfall. **203-690-1717**, discoveryadventurepark.org

Adventure Park at Storrs

STORRS

With six new zip lines added for the 2018 season, the Adventure Park at Storrs is serious about taking family fun to new heights this summer. Park attendees can climb, twirl and soar their way through eight separate trails of varying difficulty as they complete more than 80 unique challenges. The course is appropriate for children ages 7 and up. It’s only 5 minutes from the University of Connecticut’s Storrs campus. It also has Glow in the Park nighttime climbing events. **860-946-0606**, storrsadventurepark.com

Brownstone Exploration & Discovery Park

PORTLAND

One of the most diverse adventure parks in Connecticut, or anywhere, Brownstone was converted from a former brownstone quarry to a tourist destination after the Hayes brothers, Ed, Frank and Sean, bought it in 1999. Today it offers a variety of high-octane activities, from rock climbing, wakeboarding, cliff jumping and zip lining to scuba diving and snorkeling. It’s one of the state’s premier outdoor destinations. **866-860-0208**, brownstonepark.com

Nomads Outdoor Adventure

SOUTH WINDSOR

This zip line course features six courses and more than 70 aerial challenges. The courses stretch over nine acres and one even crosses over a pond. The height ranges from 12 feet in the air all the way to 60 feet. The courses are color-coded to signify various skill levels. The experience ends with a zip line out of the trees and back to the ground. Participants must be at least 7 years old, and weigh between 50 and 275 pounds. **860-290-1177**, nomadsct.com

Fields of Fire Adventure Park

MYSTIC

Set on 50 acres of woodlands, this Mystic zip line park offers five courses with various difficulty levels ranging from beginner to intermediate to expert. There are also night-climbing events, and the park is located within 5 minutes of downtown Mystic and in close proximity to both casinos. It’s a great spot to test your and your family’s agility. Climbers under 9 must be accompanied by a parent. All climbers must be at least 60 pounds, no more than 275 pounds, and able to reach to 62 inches. **860-449-4628**, fieldsoffiremystic.com

Powder Ridge Mountain Park & Resort

MIDDLEFIELD

You might expect a resort known for its skiing to slow down in the summer, but at Powder Ridge there’s as much, if not more, to do in the warmer months. Take a 1,400-foot zip line down the mountain, or enjoy kayaking, mountain biking or disc golf. If you’re the type who misses winter sports in the summer, there’s even synthetic snow for enjoying skiing, tubing and boarding all year. **866-860-0208**, powderridgepark.com

— Erik Ofgang

June Fairs & Festivals

Several events were still in the process of being announced or finalized at press time. All information is subject to change. Check with event coordinators for rain dates and other up-to-date information.

May 31-June 3 Celebrate Bloomfield

Bloomfield
celebratebloomfield.org
The bulk of the activities are on Saturday, with live entertainment, a craft fair, poetry readings and more. Other activities include a paint night on Thursday and a kick-off concert and family movie night on Friday.

June 1-3 Brooklyn Ag Days

Brooklyn Fairgrounds, Brooklyn
brooklynagdays.org
\$5, children 12 & under free
Free parking

Celebrate the antique and agricultural traditions of yesterday with truck and tractor pulls, livestock demonstrations and more.

June 2 Hartford Puerto Rican Parade & Festival del Coquí

Bushnell Park, Hartford
hartford.com
11 a.m.-8 p.m.; tickets \$20-\$40 in advance, \$50 at the door
Hartford's largest parade is followed by a day-long celebration of Puerto Rican culture, with food, music, dancing and artistry.

June 2 Ninety9Bottles Craft Beer Festival

Oyster Shell Park, Norwalk
facebook.com/Ninety9BottlesCraftBeerFest
2-5 p.m.; tickets \$20-\$40 in advance, \$50 at the door
Taste more than 75 craft beers from dozens of New England breweries. Adults only — no kids, and no pets. Proceeds benefit the Adoption Hope Foundation. Rain or shine.

See a list of festivals for July and August in future issues and at connecticutmag.com/summer2018

June 2 Stratford Main Street Festival

Stratford Center
stratfordctfestival.com
10 a.m.-5 p.m.
Food, fun, crafts and entertainment allowing residents to celebrate the town's spirit.

June 2 Weed Beach Fest

Weed Beach, Darien
darienct.gov/WBFest
2-8 p.m.; free admission
Live music, food vendors, a clam bake and games and activities for kids and families.

June 2 Essex Annual Shad Bake

Connecticut River Museum, Essex
ctrivermuseum.org
3-6:30 p.m.; admission \$30

It's not early summer in Connecticut without a shad bake! Enjoy them with plenty of sides and for dessert, pie from Lyman Orchards. Presented by the Rotary Club of Essex and the Connecticut River Museum.

June 2-3 Sun BBQ Fest

Mohegan Sun
mohegansun.com/sun-bbqfest.html, 888-226-7711
Sat. 11 a.m.-10 p.m., Sun. 11 a.m.-5 p.m.; tickets \$5

King's Hawaiian at Mohegan Sun hosts this tasty event featuring wing and rib challenges, food trucks, live music and a fireworks display on Saturday night.

June 2-3 Blues and Brews Festival

Hygienic Art Park, New London
hygienic.org, 860-443-8001
Noon-5 p.m.; tickets \$20-\$30
In addition to the main stage at Hygienic Art Park, venues up and down Bank Street will be presenting brew specials and live bands.

June 3 Harwinton Family Food Truck Festival

Harwinton Town Hall
11 a.m.-5 p.m.; free admission and parking
The Lions Club of Harwinton puts on this festival, which will feature music, local vendors and carnival games and a magic show for kids.

June 7-10 Sea Music Festival

Mystic Seaport, Mystic
mysticseaport.org, 860-572-0711
9 a.m.-5 p.m.; general admission \$28.95, evening concerts \$25
Enjoy daytime and evening concerts featuring traditional



PHOTO: JOHN VANACORE

and contemporary sea music, plus special performances for children and instructional workshops.

June 8-10 Laurel Festival Ball, Fun Day and Parade

East End Park, Winsted
townofwinsted.org
1 p.m.; free admission
Now in its 84th year, the festival will include a royal ball on Friday and the naming of the Queen and King of the Festival at the parade on Sunday.

June 9 Strawberry Jazz Festival

First Congregational Church of Madison
fccmadison.org
9 a.m.-3 p.m.; free admission; headline concert 7:30 p.m., tickets \$25-\$55

Live jazz bands, a petting zoo, games, arts and crafts vendors, lots of food and much more. Folk legend Livingston Taylor performs in the evening. Proceeds benefit the church's outreach missions.

June 9 Southern New England TacoFest

Terryville Fairgrounds, Plymouth
yankeefestivalentertainment.com
Noon-6 p.m.; tickets \$15-\$60 (VIP tickets available)
Celebrate Mexican and South American culture with over 40 food trucks and vendors, plus live music and DJs, wrestling shows and kids activities.

June 9 Saturday in the Park

Coe Memorial Park, Torrington
artsnwct.org
10 a.m.-4 p.m.

Enjoy the park with arts & crafts, music, entertainment and food, plus the Main Street Marketplace Express children's train will offer rides around the park (price and times to be determined).

June 9 Pride in the Park 2018

Mathews Park, Norwalk
ctpridecenter.org
Noon-8 p.m.; free admission
Fairfield County's LGBTQ Pride festival is open to all, with food, activities and local and internationally known performers.

June 9-10 Pirates Weekend

Milford
downtownmilfordct.com/piratesweekend
Ahoy mateys! The weekend kicks off with the 21-and-over Pirate's Ball Saturday night at Fowler Pavilion, with live entertainment and a costume contest for "Best Pirate." Sunday morning the kids can enjoy "Pancakes with Pirates" at Lisbon Landing, followed by a treasure hunt.

June 9 ECPAA Jazz Festival

Yurechko Tree Farm, Griswold
ecpaa.org
2-8 p.m.; tickets \$25
Performers at this festival from the Eastern Connecticut

Performing Arts Association include Lynn & Vinny Knapp, the Wolverine Jazz Band, the Greg Abate Band, the Chris Leigh Band, the Baby Grand Latin Jazz Band and VocaHoliX.

June 9 Cheshire Strawberry Festival and Craft Fair

Church Green, Cheshire
facebook.com/CheshireStrawberryFestival
10 a.m.-4 p.m.

Of course you'll want the strawberry shortcake, but the 81st annual festival will have plenty of other delicious treats, as well as a community expo, raffle, arts and crafts, live entertainment and more.

June 9-10 Riverfront Music Revival

Veterans Memorial Park, Shelton
riverfrontmusicrevival.com
11 a.m.-8 p.m.; admission \$15 or \$20 for a weekend pass
This inaugural event promises a wide range of music, from blues to reggae and bluegrass to indie pop, plus food, vendors and a family fun zone.

June 9, July 21 & Aug. 18 Summer Block Parties

Downtown Watertown
watertownctrecreation.com, 860-945-5246
6-9 p.m.
The theme is "A Night Out On Main Street," with

June 9-23 International Festival of Arts & Ideas

New Haven
artidea.org, 888 278-4332
For 15 days, the theaters and open spaces of New Haven will play host to an eclectic mix of world-class dance, music, theater and cultural events — more than 170 in all, and the vast majority are free. Highlights this year include a performance by JUNO award-winning singer-songwriter Ruth B and the New England premiere of the Compagnia de' Colombari's new production of *The Merchant of Venice*.

several streets closed off to allow residents to enjoy live entertainment and tasty food from local eateries.

June 15-17 Goshen Stampede

Goshen Fairgrounds, Goshen
goshenstampede.com
Country band Lanco headlines the three-day festival, which also includes rodeos, demolition derbies, carnival rides and lots more.

June 15-17 Branford Festival on the Green

Branford Green
branfordfestival.com
The 33rd annual festival will have music lineups Friday and Saturday night, plus a baking contest, craft fair and car show. On Sunday is the annual Branford Road Race, and students from the Tabor Arts Performance School wrap up the weekend.

June 16 Revolutionary War Re-enactment and Food Truck Festival

Scout Hall Youth Center, East Windsor
ew250.com
10 a.m.-6 p.m.; free admission
In honor of the town's 250th anniversary, the 5th Connecticut Regiment will re-enact "Bissell's Ride," in which East Windsor native Israel Bissell warned the town of Lexington, Mass., of a British attack in 1775.

June 16 Bloomfield Strawberry Festival

297 School St., Bloomfield
bumcct.org
Noon-7 p.m.

Come enjoy a day of food and fun including basketball, face painting, a bounce house, local singers, dancing and — need we even say it? — strawberry shortcake.

June 16 Japan Summer Festival

Blue Back Square,
West Hartford
westhartfordct.gov,
860-796-1637
Noon-6 p.m.

Now in its fifth year, this celebration of Japanese culture will feature traditional lion dancing, drumming, singing and dancing performances, a karate demonstration, hands-on kids' activities, a cosplay contest and more.

June 21 Make Music Day

Various cities and towns
makemusicday.org
Cities and communities around the state will take part in this worldwide celebration on the summer solstice, which encourages revelers to both listen to and participate in performing live music.

June 21-23 Mystic River Jam Festival

Mystic Shipyard, Mystic
mysticriverjam.com
Thu. 6:30-8:30 p.m.,
Fri. 6-10 p.m., Sat. 3-10 p.m.

This two-day festival (plus a kickoff on June 21, Make Music Day) showcases music from rock to reggae, blues to country to punk.

June 21-24 Montville Annual Carnival

Montville Community Center, Montville
norwichchamber.com
Thu. & Fri. 5-10 p.m., Sat. noon-10 p.m., Sun. noon-8 p.m.; admission free, all-you-can-ride bracelets \$20-\$25

Rides, games, food and fun all weekend, plus live music and fireworks Saturday night.

June 23 Basque Fest

New England Basque Club, New London
nebasque.org
11 a.m.-8 p.m.; tickets \$30 adults, \$15 children

The celebration of Basque culture will feature dance and music performances, regional foods and much more.

June 23 Derby Day

Derby Green, Derby
facebook.com/myderby
10 a.m.-5 p.m.

Grab your lawn chair and come celebrate everything Derby has to offer with music, vendors, food and fun activities.

June 23-24 Greater Hartford Food Truck Fest

The Promenade Shops at Evergreen Walk, South Windsor
Sat. 11 a.m.-7 p.m.,
Sun. 11 a.m.-6 p.m.

Food trucks from all over the state will converge for the weekend, plus live music and fun kids' activities.

June 28-July 1 Ridgefield Volunteer Fire Department Carnival & Fireworks

East Ridge Middle School, Ridgefield
destinationridgefield.com
The Ridgefield Volunteer Fire Department's annual carnival, with rides, games and family fun, and fireworks Friday night at dusk.

June 29

Red White & Blue BBQ

Owen Bell Park, Killingly
5-10 p.m.; \$10 per chicken dinner meal

Start the summer with the Danielson Elks' chicken barbecue dinner. Enjoy the music and evening fireworks.

June 30

Rose Arts Festival/Downtown After Dark

Chelsea Parade and downtown Norwich
roseartsfestival.com,
860-705-7203
7 a.m.-6 p.m.; 6 p.m.-1 a.m.; free admission

Enjoy live performances, a pancake breakfast, road races and lots more family-friendly activities all day. Then at 6 p.m. the festivities move to downtown restaurants, bars and theaters.

June 30 Coventry Fest

Coventry Lake at Patriots Park, Coventry
coventryfest.org
Guests can enjoy games, rides, a hot dog-eating contest and evening fireworks.

June 30-July 1 Tibet Fest

Goshen Fairgrounds, Goshen
tibetfest.org
Sat. 10 a.m.-6 p.m., Sun. 11 a.m.-6 p.m.; tickets \$8-\$25

Billed as the largest festival of its kind on the East Coast, celebrating the music, food, art, dance and culture of Tibet.

June 30 & Aug. 25 New London Food Truck Festival

Waterfront Park, New London
downtownnewlondonassociation.com
6-9 p.m.; free admission

The theme for June 30 is bacon. Grab an order and enjoy the live music at either City Pier or the Custom House pier. Free face painting and balloon animals for the kids.

A Whole New Ballgame



The Delayed Majesty of the Hartford Yard Goats

By Michael Lee-Murphy

It was early May and it was Game 4 of the Celtics-Sixers series in the second round of the NBA playoffs. But on the spur of the moment I went to see a former football star play minor league baseball in an old hockey town. Tim Lincecum ended up going 1-for-3, including a strikeout with the bases loaded and no outs. He doesn't seem destined to be one of the great crossover stars like Bo Jackson or Deion Sanders, but he seems to be having fun, and so were the rest of the almost 7,000 of us who showed up to watch. The important thing is that we were all in Hartford, downtown Hartford, enjoying ourselves.

I was completely against the building of Dunkin' Donuts Park. Back in 2014, when the idea was first coming together, it was easy to drive through Hartford and find better uses for the \$71 million cost attached to the stadium. I also liked watching the Rock Cats in Hard Hittin', and I thought it mean spirited and un-neighborly for city officials and developers to snatch New Britain's team and rename it. That Hartford, a city that knows that pain acutely, would be the one to steal another city's team was an irony almost too cruel to bear. Cost overruns and buffoonery on the part of the original contracting company meant that the Yard Goats played every single one of their inaugural season's games on the road.

Two decades after the Whalers left, Yard Goats owner Josh Solomon said that he would move the team if the ballpark wasn't finished by opening day of 2017. The field sat there empty and became something worse than the parking lot it used to be. Until 2010, at the corner of Trumbull and Main streets, sat the infamous "Butt Ugly Building," a ruin of an earlier Hartford. And now, there was a half-finished baseball stadium, the opposite of a ruin: the yet-to-exist, a future struggling to be born.

During that time, an activist who lives and works in the North End imagined a scene to me of laid-off Hartford public school teachers and their former students breaking into the vacant stadium, and playing baseball, daring

the police to arrest them in an act of civil disobedience. The image was another thing almost too much to bear.

They finished the ballpark, and baseball fans — and fans of the city of Hartford, in general — exhaled in relief. And now this summer, in the Yard Goats' third season, and their second with a home, Dunkin' Donuts Park is a sight to behold. Sitting in the right-field bleachers watching a beautiful sunset over the North End — just as the name "Hartford" (and the bailout it recently received from state government to protect it from insolvency) rings out angrily in the mouths of penny-pinching suburban legislators and residents alike, and again Hartford is thought of as a symbol of bad — one wonders if it was worth all the public money in the first place. It will be difficult to tell, these things being measured in decades rather than summers. Few can disagree that a ballpark is better than the Butt Ugly. New Britain got a team, the Bees, so we need not feel too guilty on that front.

The memory of the Whalers hangs over much of what it feels like to go see the Yard Goats. Their marketing and branding teams have very smartly tapped into the Whaler blue and green. Whaler alumni weekend is July 27-29. As politicians talk and talk and talk about what to do with what used to be called the Civic Center, the Whalers' cathedral, the Yard Goats play the Brass Bonanza. It's minor league, but in Hartford it feels pretty major. Early this season, I have seen the mysteriously famous football player field base hits in left field, seen Vladimir Guerrero Jr. — one of the top prospects in baseball — hit his first Double-A home run, and been raised to my feet and almost off them, by a chant of "Let's go, Hartford!"

The summer can be a difficult time in Hartford. If the Yard Goats — in concert with the artists, activists, dreamers and hustlers across the city — can bring a bit of magic to summer nights in the capital city, then perhaps the ballpark will have been worth it. We'll see. Let's go, Hartford.

Concert Series

All information is subject to change. Check with event coordinators for rain dates and other up-to-date information. Listings only include events that had been announced at press time.

A cool outdoor concert is a great way to take the edge off the summer heat. Grab your blanket and your beach chairs, and if you forget to pack a picnic don't be surprised to see a food truck or two. Most series have free admission. Check official listings for specific details. See more info and events at connecticutmag.com/summer2018.

Bolton
Summer Concert Series
Bolton Town Green
Wednesdays, June 27-Aug.
29, 6:30-8 p.m.
bolton.gov/office.com

Branford
Branford Jazz on the Green Series
Branford Green
Thursdays, June 28-Aug. 30,
6:30 p.m.
branfordjazz.com

Canton
Summer Concert Series
Mills Pond Park
Thursdays, June 21-Aug. 9,
6:30-8 p.m.
cantonrec.org

Chester
Concerts in the Garden
Leif Nilsson Studio
May 31, June 14 & 28, July
26, Aug. 9, 7 p.m.
nilssonstudio.com
\$20 suggested donation

Clinton
Summer Concert Series
Central Park (across
from the Town Hall)
Tuesdays, June 26-Aug. 14,
6:30-8 p.m.
clintonrec.com

Guilford Savings Bank
Summer Concert Series
Vece Gazebo, Pierson School
Thursdays, Aug. 2-16, 6:30-
8:30 p.m.
clintonct.com

Danbury
Concerts on the Green
Summer Series
Danbury Green
Fridays and Saturday,
July 6-July 20, at 7 p.m.
citycenterdanbury.com

Danielson
Free Summer
Concert Series
Davis Park Historic District
Thursdays, July 12-Aug. 2,
6-8 p.m.

Darien
Darien Summer Nights
Grove Street Plaza
Fridays, June 22-Sept. 21,
6-8:30 p.m.
darien.summernights.com

East Haddam
Music on the River
Goodspeed Opera House Green
Mondays, July 2-Aug. 13,
6:30-8:30 p.m.
musicontheriver.blogspot.com

East Hartford
Riverfront Summer Pops
Great River Park
June 9, 21 & 25, 7-9 p.m.
riverfront.org

East Lyme
McCook's Point
Park Summer Music
Concert Series
Band Shell at
McCook Point Park
Fridays 7-9 p.m.
discovereastlyme.com

McCook's Beach Summer
Concert Series
McCook's Beach
Wednesdays 6-8 p.m.
discovereastlyme.com

Essex
Summer Concerts in the
Essex and Ivoryton Parks
Alternating Tuesdays &
Wednesdays, June 26-Aug.
15, 6:30-8 p.m.
essexct.gov

Farmington
Summer Concert Series
Alice Clover Pinney Park
Thursdays, June 21-Aug. 16,
6:30-8:30 p.m.
farmington-ct.org

Glastonbury
Riverfront Music Series
Welles Street Riverfront Park
Wednesdays, July 11-Aug. 1,
7-9 p.m.
crvchamber.org

Music in the Park
Summer Series
Riverfront Park
Sundays, July 15-Aug. 5,
7 p.m.
glastonbury-ct.gov

Greenwich
Greenwich Summer
Concert Series
Binney Park: July 29 &
Aug. 26, 7-8:30 p.m.
Roger Sherman Baldwin Park:
Wednesdays, July 11-
Aug. 20, 7:15-8:45

Dixieland Jazz Band
Concerts on the Sound
On the Island Beach Ferry
and Island Beach
Sundays, July 1 & Aug. 5,
4-6 p.m.

Guilford
Summer Concert Series
Guilford Green (rain location:
Guilford Community Center)
Sundays, July 22-Aug. 26,
6:30-8 p.m.
guilfordparkrec.com

Hartford
Paul Brown Monday
Night Jazz Series
Bushnell Park
July 9-Aug. 13
hartfordjazzsociety.com

Hartford County
Farmington
Bank Community
Concert Series
Various locations
June 7-Aug. 25
simplyswingmusic.com

Higganum
Outdoor Family
Concert Series
Higganum Green
Fridays, July 13-Aug. 3,
7-8:30 p.m.
hkrec.com, 860-345-8334

Killingly
Summer Concert Series
Davis Park
Thursdays, July 12-Aug. 2
6-8 p.m.

Manchester
Manchester Band Shell
July 7-Aug. 22
manchesterbandshell.com

Meriden
Twilight Music Series
Meriden Green
Fridays, June 15-Aug. 17,
7 p.m.
meridencct.gov

Middletown
Music at the Mansion
Wadsworth Mansion
Wednesdays, July 11-Aug. 1,
6:30 p.m.
wadsworthmansion.com

Monroe
Summer Concert Series
Wolfe Park
Fridays, June 29-July 20,
Aug. 21, 7:30 p.m.
monroerec.org

Mystic
Blue Mondays
Mystic River Park
Mondays, July 2-30
facebook.com/blue.monday.1

Newington
Edythe and Harry Mandell
Summer Concert Series
Data-Mail Inc. Pavilion
at Mill Pond Park
Thursdays, June 7-July 26;
July 18, 20 and 21
newingtonct.gov

North Branford
Music Under the Stars
North Haven Green
Tuesdays, June 5-Aug. 28
northhaven-ct.gov

Norwalk
TTD Summer
Concert Series
Calf Pasture Beach
Selected Sundays and
Tuesdays in July and August,
7-9 p.m.
ttd.gov

Calf Pasture Beach
Summer Concert Series
Wednesdays, June 27-Aug.
29, most shows 7:30 p.m.
norwalkct.org

Norwich
Rock the Docks
Howard Brown Park
Wednesdays, July 11-
Aug. 15, 6-8 p.m.
norwichchamber.com

Old Saybrook
Summer Concert Series
Town Green: Wednesday, June
13-Aug. 22, 6:30-8 p.m.
Harvey's Beach: Alternate
Fridays, June 22-Aug.
17, 6:30-8 p.m.
oldsaybrookct.myrec.com

Oxford
Summer Nights
at the Beach
Jackson Cove
Tuesdays, July 10-Aug. 21,
6:30-8 p.m.
oxfordrec.com

Plainville
Norton Park
Summer Concerts
Norton Park
Tuesdays, June 5-July 31
6:30 p.m.
plainvillect.com

Redding
Concerts on the Green
Redding Town Green
Sundays, June 17-Aug. 26,
6-8 p.m.
townofreddingct.org

Rocky Hill
Richard D. Tulasano
Summer Concert Series
Veterans Memorial
Amphitheater, Elm Ridge Park
Thursdays, June 28, July 12-
Aug. 7, 6:30-8:30 p.m.
registrations.rhparkrec.org

Sharon
Sharon Summer
Concert Series
Sharon Town Green
Wednesdays, June 27-Aug. 1,
6-8 p.m.
sharonparksandrecreation.org

Southington
Music on the Green
Southington Green
Wednesdays, May 23-Sept.
5, 7-9 p.m.
southington.org,
860-276-6219

Storrs
Summer Concerts
on the Square
Betsy Paterson Square
Thursdays, June 7-July 26
6:30-8 p.m.
mansfieldmusic.org

Stamford
Wednesday Night Live
Columbus Park
Wednesdays, June 27-Aug. 1, 6:30 p.m.
stamford-downtown.com
National and regional acts headline at these
family-friendly shows.

June 27 The O'Jays
July 11 Joe Jackson
July 18 Felix Cavaliere and
Gene Cornish's Rascals
July 25 Dennis DeYoung and the music of Styx
Aug. 1 Trombone Shorty & Orleans Avenue

Alive@Five
Columbus Park
Thursdays 5 p.m.
stamford-downtown.com
Live music by top regional and national
acts. 21 and over only.

June 28 Gavin DeGraw
July 12 Sean Kingston; Sammy Adams
July 19 Gin Blossoms; Tonic; Vertical
Horizon
July 26 Lifehouse
Aug. 2 Neon Trees



Theater

Musicals at Richter

Danbury

musicalsatrichter.org, 203-748-6873

This season of outdoor family theater includes **Legally Blonde: The Musical** (June 29-July 14), **Fairy Tale Theater** (July 7, 14, 21, 28) and **Annie** (July 27-Aug 11).

Connecticut Repertory Theatre's Nutmeg Summer Series

University of Connecticut, Storrs

crt.uconn.edu, 860-486-2113

Head over to UConn for **Disaster!**, a hilarious tribute to disaster movies of the 1970s (June 7-16), followed by **Sweeney Todd: A Musical Thriller** in concert (June 21-July 1) and **Jesus Christ Superstar** (July 12-22).

Clay & Watties 2018 Summer Season

The Gary The Olivia Theater, Bethlehem

thegarytheolivia.com, 203-273-5669

The summer season includes the Irish love story **Outside Mullingar** (June 15-24); a single-performance tribute to the American Songbook, **Afternoon Cabaret** (July 18); and the musical **She Loves Me** (July 28-Aug. 12).

Stratford Summer Sunset Concert Series

Paradise Green

Tuesdays, June 12-

Sept. 11, 7 p.m.

townofstratford.com

Thomaston Thomaston Summer Concert Series 2018

Seth Thomas Park

Mondays, June 25-Aug. 20,

7-8:30 p.m.

thomastonfinearts.com

Trumbull Trumbull Summer Concert Series

Town Hall Gazebo

Thursdays, June 19-Sept. 2,

7-8:30 p.m.

trumbull-ct.gov

Children's Summer Concerts

Long Hill Green & Gazebo

Tuesdays, June 26-

Aug. 14, noon

trumbull-ct.gov

Wallingford Masonicare Summer Concert Series

Masonicare Health Center

Thursdays, June 22-Aug. 24,

6:15-7:45 p.m.

masonicare.org

West Hartford Elizabeth Park Summer Concerts

Rose Garden Lawn,

Elizabeth Park

Wednesdays, July 27-Aug. 8,

6:30-8 p.m.

elizabethparkct.org

Weston

Summer Concert Series

Windsor Locks Public

Library Tuesdays, June

26-Aug. 14, 7 p.m.

windsorlocksct.org

Woodbridge Summer Concerts

Gazebo on the Town Green

Tuesdays, July 3-31, 6-8 p.m.

woodbridgect.org

Woodbury Summer Concert Series

Hollow Park

Wednesdays, July 11-Aug. 8,

6:30-8 p.m.

oldsaybrookct.myrec.com

Single-Day Concerts

Milford Concert Band

June 22, 7-9 p.m.

Rotary Pavilion at Fowler Field, Milford

milfordconcertband.org

Milford's official band, consisting of 35 musicians of all ages, opens its 26th summer season.

Simsbury Summer Solstice

June 23 (rain date June 24)

Simsbury Meadows Amphitheater, Simsbury

simsburysolstice.com

Tickets: \$30-\$50

Four tribute bands headline this all-day music festival: Terrapin ("The Ultimate Grateful Dead Experience"), Soul Shine (playing the music of the Allman Brothers), Sacred Fire (Santana) and Bathtub Gin (Phish)

Summer Kickoff Concert

June 28, 6-8 p.m.

Totoket Valley Park, North Branford

townofnorthbranfordct.com

Bring your own picnic basket and lawn chair and enjoy a rockin' return performance by local favorites The Sin Sisters.

Harwinton Lions Club Concert for Sight

July 21, 5:30 p.m.

Harwinton Fairgrounds, Harwinton

e-clubhouse.org/sites/harwintonct

\$25 in advance/\$30 at the door

Neil Diamond impersonator Tom Sadge headlines this year's benefit event.

Rock the Summer: A Concert for Music Education

July 28, 4-10:30 p.m.

Nolan Field, Ansonia

banksfoundation.org/rock-the-summer

\$5 suggested donation

This free community concert supports Banko's Music Foundation, a nonprofit advocating for public school music education which awards scholarships to aspiring musicians and music teachers. Rain date: July 29.

Music Mountain's Twilight Series

Saturdays, June 16-Sept. 22

Music Mountain, Falls Village

6:30 p.m.; tickets \$30

musicmountain.org

This perennial favorite opens with the Ted Nash Quartet, and the award-winning *I've Got a Little Twist* highlights the timelessness of Gilbert & Sullivan and its relevance in today's world.

Talcott Mountain Music Festival

Fridays, June 29-July 27

Simsbury Meadows Performing Arts Center

7:30 p.m.; Tickets \$25-45

hartfordsymphony.org

The Hartford Symphony Orchestra's annual concert series kicks off with an Independence Day celebration and fireworks, while the one and only Doc Severinsen pays homage to his favorite tunes on July 13.

Norfolk Chamber Music Festival

Fridays & Saturdays, June 29-Aug. 18

Ellen Battell Stoeckel Estate, Norfolk

Times and ticket prices vary (many concerts

are free admission)

norfolk.yale.edu

Festival director Melvin Chen promises a typically outstanding lineup this year, including Dawn Upshaw with the Brentano String Quartet.

Outdoor Shakespeare

Shakespeare on the Sound

A Midsummer Night's Dream

June 14-July 1, Tue.-Sun.

Pinkney Park, Norwalk

shakespeareonthesound.org,

203-299-1300

Tickets: \$10-\$50; children 12 & under free

Greater Hartford Shakespeare Festival

Pericles, Prince of Tyre

July 12-29; Thu.-Sat. 7:30 p.m., Sun. 5:30 p.m.

University of Saint Joseph, West Hartford

hartfordshakespeare.org, 860-231-5555

Thu.-Sat. 7:30 p.m., Sun. 5:30 p.m.; tickets: adults

\$18, seniors and students \$12

Shakespeare on the Shoreline

Hamlet

Aug. 1-5, 7:30 p.m.

Town Green, Guilford

shorelinearts.org, 860-218-0300

Elm Shakespeare

Love's Labour's Lost

Aug. 16-Sept. 2, Tue.-Sat. 8 p.m.

Edgerton Park, New Haven

elmshakespeare.org, 203-874-0801

Sporting Events

Filipek Tennis Tournament

June 2-10

Copper Valley Club, Cheshire

winfilipekstrennis.com,

860-621-5655

Travelers Championship

June 18-24

TPC River Highlands,

Cromwell

travelerschampionship.com,

860-502-6800

Connecticut Open

Aug. 17-25

Connecticut Tennis Center

at Yale, New Haven

ctopen.org, 855-464-8366

Connecticut Ballet Summer Dance Caravan — Annual Marjorie Wilder Memorial Performance

July 21

Rose Garden Lawn,

Elizabeth Park, West Hartford

elizabethparkct.org/concerts.html

6:30 p.m.

More Events

Midsummer Fantasy Renaissance Faire

Weekends, June 23-

July 8

Warsaw Park, Ansonia

mfrenfaire.com

11 a.m.-6:30 p.m.;

tickets \$6-\$16



PHOTO: MATTHEW BROWN

See complete concert lineups and more information on these events at connecticutmag.com/summer2018

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www.bigy.com





Showstopper: The Cali burrito, stuffed with carne asada, shredded cheese, guacamole, crema and french fries.

PHOTOS: ©JEFF KAUFMAN

Burritos & Beer

BETHEL'S BROKEN SYMMETRY OFFERS SAN DIEGO-INSPIRED FOOD IN BREWERY SETTING | BY ERIK OFGANG

The opening-night crowd filed into the postcard-worthy red building that was once a railroad station but had just officially become Broken Symmetry Gastro Brewery. Eight-hundred pints of beer were poured as people thronged around tables, overflowing into the aisles and then outside onto a patio area.

Many, like me, were intrigued that a new brewery had opened in the Greater Danbury area. But that wasn't the only reason we left work early and endured long lines and unintentional, mosh pit-like jostling.

We were there for the burritos.

Co-owner Paul Mannion is well known in the Danbury area as the owner of the Green Grunion food truck. Since 2013, when the truck opened, he has amassed a legion of fans who are drawn by the siren song of his crave-inducing, San Diego-style burritos.

The brewery offers the burritos along with new menu items, and I am happy to report that after multiple visits (for fear of embarrassment

Broken Symmetry is owned by Mannion, brewers Christopher Sanzeni and Kevin Arrington, and Lisa Tassone, who also owns popular Bethel restaurants La Zingara and Ecco Rooftop.

Sanzeni heads up the brewing with assistance from Arrington, Mannion runs the kitchen, and Tassone helps manage it all.

"It's nice because all of us have areas of expertise," Tassone says.

From the beginning the owners wanted a brewpub-style establishment, but one with a new-school style, a place that had the feel of a production brewery, where there were no reservations or assigned seats, and patrons could grab chairs and make the space their own.

Visitors order at the bar and servers bring food and silverware. They can watch the commuter train go by a few feet away as they sip beers and eat.

"It's a very social environment. We wanted that European-beer-hall style," Sanzeni says. He adds, early American breweries were the "social media" of their day and "strategy during the Revolutionary War was in the pubs."

The focus on the brewing side is Belgian beer. A Belgian dubbel and a saison were among the brewery's early offerings. "Everyone just kind of loves that style. It's not super hoppy; last couple of years there was the big trend going heavy hops. This is kind of a departure from that," Arrington says.

The establishment's name was inspired by Sanzeni's background



**Broken
Symmetry**
Bethel

I won't say how many) they deliver the same California sunray's worth of flavor fans of the truck have grown to love/become addicted to. The burritos are joined by an assortment of Mexico-via-San Diego-inspired items. All the food is served in a brewery with a relaxed, seat-yourself-and-order-at-the-counter, beer-hall vibe.



as a physics major and the concept of symmetry breaking. “It’s a system that is in place, then there’s outside influences that come into that system and that changes the system around, and that creates a broken symmetry, it creates something brand new,” Sanzeni explains. “So, in a way, the three of us combining all those talents creates a whole new identity, creates a whole new structure.”

As to what exactly a San Diego burrito is, Mannion explains that they are burritos that forego the rice in the San Francisco-style burrito found at Chipotle and elsewhere

and instead focus on precision ingredients designed to complement one another. “It’s a component-based burrito,” says Mannion, who learned to make them while living for several years in San Diego. “It’s more like the meats, the cheeses, the fresh veggies, the pico de gallo, the fresh guacamole. The stuff you want, in my opinion, more.”

Another difference between the San Diego and San Francisco styles is the tortillas used in San Diego burritos are not steamed. Mannion says that his tortillas are thrown on the grill, then placed back on the grill after they’re rolled and filled with ingredients, creating a warm burrito that is bursting with flavor.

Mannion’s Cali burrito is a perfect example of what he’s talking about. Stuffed with carne asada, shredded cheese, guacamole, crema and french fries, it is a showstopper and perfect for meat eaters. Another winning

Left, from top: Jalapeño Happiness, fish tacos and ceviche.

Above: From left, Broken Symmetry’s co-owners Lisa Tassone, Paul Mannion, Christopher Sanzeni and Kevin Arrington.

PHOTOS: ©JEFF KAUFMAN

Broken Symmetry Gastro Brewery

5 Depot Place, Bethel

203-826-9907, brokensymmetrybrew.com

Price range: Burritos \$9 (medium), \$12 (large), appetizers \$5-\$14 (Jalapeño Happiness \$8, nachos \$12, fish tacos \$14).

Hours: Tue.-Thu. 11:30 a.m.-10 p.m., Fri. & Sat. 11:30 a.m.-11 p.m., Sun. 11:30 a.m.-9 p.m. Closed Mon.

Wheelchair accessible

AMBIANCE Though loud and lively with bright acoustics, the space is also warm and inviting with communal seating and a true TV-free, brewery atmosphere. Edison light bulbs hang from the ceiling, and you can see the silver of the brewing equipment behind the bar. Watch for the trains that regularly roll by.

SERVICE You order at the bar and are given a stand with a number on it. Waitstaff brings your food when it’s ready. Everyone is friendly and surprisingly adept at navigating tight corners and crowds. Members of the staff were also helpful in answering questions about the menu and the beers.

FOOD Elite, San Diego-style burritos anchor a menu of Mexican- and coastal-influenced food. Ingredients are high quality, flavors are crisp and intriguing, often unusual and unexpected in all the best ways.



option is the pollo, a pulled chicken burrito, with cheese, crema and pico de gallo. The meatless veggie is made with a garden's worth of vegetables — onions, peppers, mushrooms, peppers, broccoli, cauliflower — but instead of being overpowering, they unite in triumph for each flavorful bite. It's every bit the equal of others on the menu.

Beyond the burritos, there is an assortment of appetizers, from the fresh and delicious ceviche to the Jalapeño Happiness (cheese-filled, bacon-wrapped jalapeños) and the fish tacos. Though not listed on the menu, another favorite is the plantain nachos. (Ask to substitute plantain chips when you order the griddle nachos; there will be a small upcharge but it is worth it.) You can also get the burrito-bowl version of each burrito.

In addition to the house-made food and drink, there are guest beers and soda from Connecticut-based Hosmer Mountain Soda as well as kombucha from Danbury's Cross Culture Kombucha brewery. There is no dessert as of yet, but there will ultimately be some rotating specials. Among the options currently being discussed are bacon churros and tres leches.

In the meantime, the combination of burritos and beers is a hard one to beat, and whether you think of Broken Symmetry as a brewery with a restaurant or a restaurant with a brewery around it, it's a premier new dining destination with, yes, plenty of symmetry. ■

Three Sheets

CALL IT GOURMET PUNK. THIS NEW HAVEN BAR PUMPS OUT CREATIVE ENERGY AND EATS.

When Three Sheets opened on New Haven's Elm Street in 2013, there was a lot of pressure. According to the owners at the time, the bar was attempting to capture the spirit of the legendary Rudy's, which had sat in the spot near the corner of Howe Street since the 1930s. That bar was a working person's watering hole. When — after a short iteration as Elm Bar — Three Sheets opened its doors, it wanted to stay true to that original ethos. But what Three Sheets has that most classic dive bars don't is a sophisticated and adventurous menu.

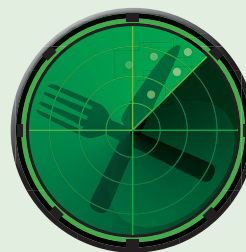
In head chef Kam Tom's kitchen, and on his menu, there isn't much room for boring food. Clam po' boys, octopus banh mi and buffalo cauliflower bites are just a few of the standbys on the Three Sheets menu. (Substitutions are made often, and new dishes are rotated in.) Typical pub grub this is not. "We hate doing the same stuff," Tom says. "The personality of the kitchen changes every week, so the dishes change every week," cook Nick Firine adds.

What is perhaps the most atypical thing about Three Sheets is that the place is remarkably unfussy. On a given Friday or Saturday night, "Sheets" (as it's commonly known) will be filled to capacity with a myriad of people, from Yale kids to local musicians and artists to the old regulars from the Rudy's days. There are those who stick to the \$4 cans of Pabst Blue Ribbon and its New England-based counterpart, Narragansett. There is also enough craft beer and tap takeovers and microbrews to satisfy the most discerning of beer palates.

On the door of the fridge in the kitchen, the chefs have an "ideas board" where they've scrawled ideas for potential upcoming dishes. Tom is the most experienced chef in the kitchen, having bounced around many restaurants all over the country, including the California Grill at Disney World. The rest of the kitchen staff is relatively new to the food world, with a few years of experience between them. Tom says that's the way he likes it. "I'd rather train people."

The old Rudy's was famous for having a collection of tables and wood panels with hundreds, perhaps thousands, of names scratched into them. Today there is a chalkboard in the back room where people scrawl any number of thoughts, mirroring the ideas board in the kitchen. Amid all the local music, with local artists featured on the walls, there is a punk ethos about the place, where ideas and creative energy rattle off the walls. The kitchen is an expression of that.

| MICHAEL LEE-MURPHY |



**UNDER
THE
RADAR**



PHOTOS: MICHAEL LEE-MURPHY



"We hate doing the same stuff," says Kam Tom, Three Sheets' head chef, as you can tell from the vegan rice bowl: a spicy veggie stir fry with tofu, portobello, ginger, kimchi and peanuts.

Three Sheets

372 Elm St., New Haven

475-202-6909, threesheetsnh.com

Hours: Mon.-Fri. 4 p.m.-1 a.m., Sat. & Sun. 2 p.m.-2 a.m. Kitchen hours: 4-10 p.m.

Wheelchair accessible

New Hartford's BLT is A-OK

BRIDGESTREET LIBATIONS & TEMPTATIONS OFFERS AN EVER-CHANGING MENU WITH UNWAVERING QUALITY

BY MIKE WOLLSCHLAGER

Restaurants sometimes become attached, even pigeonholed, with certain dishes. Maybe the lobster roll made them famous or their chicken wings were voted best in the galaxy. This is not going to happen with Jim Casey's new endeavor in New Hartford — Bridgestreet Libations & Temptations. Casey changes the menu every week.

He's not trying to prove a point or show off his Johnson & Wales pedigree. His reason is a simple one. He gets bored. Casey hopes his aversion to repetition is shared by his customers. "For the people that dine here, it's almost the same thing. It's not a monotonous dining experience," Casey says. "You're not going there every time to get the clam pasta or the chicken parm. You're going there because you don't know what you're going to get."

If the 33-year-old Enfield native executes every menu as flawlessly as he did on the night I made the trek up to the Northwest Corner, boredom will not be an issue. BLT is going to be packed. Instead of sliced bread and cold butter, the meal began with warm popovers, made by the in-house pastry chef, served with a creamy honey sea salt butter. I'm reminded of what every sports analyst says on every pregame show: "They need to get off to a fast start." For my money, the same can be said for restaurants, and BLT is out to an early lead.

Casey keeps his foot on the gas, sending out a pair of small plates that absolutely hit the spot. The buffalo cauliflower was surprising, as many restaurants use smaller pieces with excessive breading and hot sauce providing the bulk of the flavor. BLT's version is made up of big, meaty florets, lightly breaded and kissed with the right amount of heat, plated with a blue cheese fondue. The other small plate we ordered was beef stew. This unique creation saw the components of beef stew — braised short rib, brûlée carrot, roasted shallot, potato puff — plated with a beef-stock reduction. Terrific concept and Casey nailed it.

"It's fun," Casey says. "It's high-end-style food, or high-end-quality food, but it's very comfortable and still approachable even if you don't know what it is."

Partially satiated and eager for our main courses, we were instead brought two more small plates by Casey, who said the shrimp and grits and oyster po' boy were two of his favorites. The shrimp dish was fairly straightforward and very good, but Casey's creativity was on full display with the oysters. Fried and combined with cornbread custard, andouille mignonette and pickled tomatillo salsa, these po' boys are served on the half-shell and not between a baguette. "I want guests to be excitedly uncomfortable when they come in," Casey says. "Like it's your birthday or Christmas Day, and you've got this really cool box and it's all wrapped up and you don't know what's inside but you know it's awesome. That's what I want."

The main courses passed a truly indicative test — when you're full, bordering on uncomfortable, but you keep going. The chicken was quintessential comfort food, a French-boned breast with spinach and goat cheese stuffing and blistered tomatoes. The duck was pan roasted with creamsicle potato (a take on mashed sweet potatoes), pumpkin seed butter and parsnip chips. Both dishes were prepared perfectly and presented beautifully, in portions generous enough that indulging in four small plates beforehand is definitely not necessary.



The shrimp and grits small plate at Bridgestreet Libations & Temptations in New Hartford.

PHOTOS: JIM CASEY

Casey also lends proper attention to the cocktail program and changes that menu as well, in addition to boasting a strong beer list — bottles, cans and draft — highlighted by Brewery Legitimus, which is located right down the street.

Like many chefs, Casey's early culinary career provided him with experiences that manifested into knowledge for his first solo venture. The Hazard Grille in Enfield was his boot camp, Max's in Avon impressed upon him the importance of the business side, and The Mill at 2T in Simsbury is where he learned to explore and harness his creativity. He says BLT has been years in the making, and his father is one of the people who helped make it happen. Casey and his dad took the boot-camp approach with the space, breaking it down then building it up.

"We took everything down to basically bare bones and just kind of built it back up the way that we wanted it, and kind of made it up as we went along," Casey says. "It doesn't look anything like what my first vision of the place looked like, but I'm pretty happy with how it came out." The building has been a hotel or restaurant for over 100 years, according to Casey, who plans to keep that streak going. "We [renovated] it with the plan of being there for about 30 years. So we



did everything pretty much over the top. ... We did everything way above code, way more than we needed to. We built it to last.”

The architectural highlight is the chandelier in the dining room — light bulbs within whisks hanging with spoons and ladles from a dish rack. “The chandelier in the dining room I’m wicked proud of,” Casey says. “It was a pot-and-pan rack that was hanging over the dishwasher when we bought the place.” Creative, sure, but the impetus was cutting costs. When searching for light fixtures, he finally found something he liked and discovered it was \$3,000. His personal war on the overpriced light fixture industry continues in the back pub area where No. 10 tomato cans serve as wall sconces. The light glows beautifully from the cut-out tops and bottoms of the cans.

As for the acronymic name of the establishment, Casey describes a four-month process of loving then hating names. He also was only allowed so many square feet of signage out front, but he needed the letters to be large enough to be seen from the road. Four letters or less, he decided. “My favorite sandwich in the world next to the Big Mac is a BLT. It’s America’s sandwich.”

He wanted BLT in the name, but it needed to stand for something so people wouldn’t think it was just a sandwich shop. He combined Bridge Street into one word, added in some cool cocktails (libations) and unique food offerings (temptations), and BLT was born. And it was built to last.

Bridgestreet Libations & Temptations

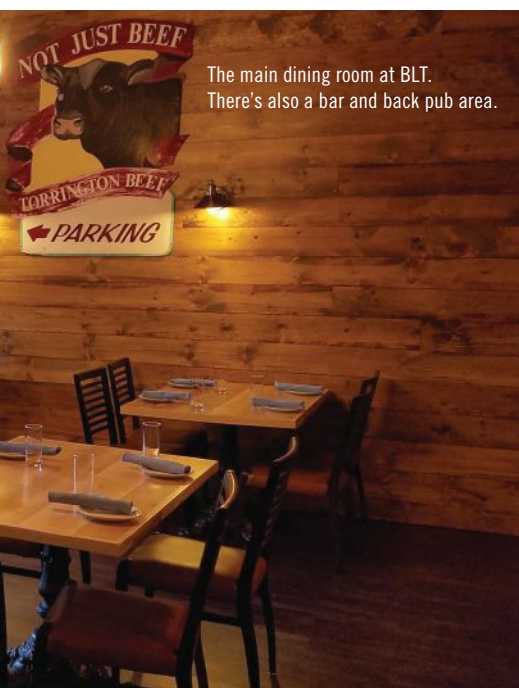
2 Bridge St., New Hartford

860-238-7444, bltnewhartford.com

Hours: Thu.-Mon. 11:30 a.m.-10 p.m.

Closed Tue. & Wed.

Wheelchair accessible



The main dining room at BLT. There's also a bar and back pub area.



Banh mi heo with pork

PHOTO: MICHAEL LEE-MURPHY

Banh Voyage

BANH MEEE BRINGS VIETNAMESE DELIGHTS TO HARTFORD'S FLOURISHING CAPITOL AVENUE | BY MICHAEL LEE-MURPHY

Dung “G” Tran says, “Three years ago, I didn’t know how to cook.” Really? His menu at the new Banh Meee Vietnamese restaurant on Capitol Avenue in Hartford sure doesn’t taste like it.

Tran says he taught himself how to cook by watching YouTube tutorials and adding his own modern spin on traditional Vietnamese cooking. After operating for a few months as a food truck, Tran moved into the space made available by GoldBurgers’ closing of its Hartford location late last year.

Born to Vietnamese parents in San Bernardino, California, Tran says his parents sent him and his siblings to New England as youngsters to, as he puts it, avoid the gang violence of the area. Tran worked in insurance in Windsor for several years before launching himself into the food business.

He’s done well to pick this particular block in Hartford to open his first brick-and-mortar venture. This stretch of Capitol Avenue just west of the Capitol building has seen a number of hip new establishments set up shop in recent years. The Story and Soil coffee shop and Little River Restoratives cocktail bar are neighbors. (Though we must pay tribute to La Paloma Sabanera, the dearly departed coffee shop that sat where Little River is now.) Firebox, the excellent restaurant around the corner, has been a neighborhood fixture for some time.

Tran says he is “betting long term on Hartford,” and that while evening foot traffic is still pretty slow, he is hoping to see the area get a bit livelier over the coming months and years. Even though business is slower in the evenings, Tran

says, he has decided to stay open late in the hopes of generating some dinner crowds. For now, online orders through delivery services such as Grubhub will suffice for the dinner hours.

How does an insurance worker with no cooking experience make the leap into the food business? With really, really good food. The banh mi is simple enough, but well executed, with lemongrass pork or beef, served on gorgeous baguette bread from Aby’s Bakery in West Hartford. The sandwiches are served with pickled daikon, carrots, cilantro, cucumber, an in-house mayo and a sweet fish sauce.

For pho enthusiasts, there is a vegan version with a mushroom-based broth. Tran says as a child he mostly ate rice dishes, and that noodles were something of a luxury. As such, he has put special effort into his noodle offerings. Vietnamese food is distinguished by the fresh, clean tastes of the cilantro, and the delightful way in which various flavors blend together. Banh Meee is no slouch within the genre.

How does working in the restaurant world compare with working in insurance? “I sleep better because I’m always tired, but some nights I wish I slept more.” Tran says he hopes to scale his operation up in the future, targeting the dense New Haven food scene in particular. The food certainly merits it.

Banh Meee

399 Capitol Ave., Hartford

Hours: Mon.-Fri. 11 a.m.-10 p.m., Sat. 11:30 a.m.-10 p.m. Sun. closed.

860-880-2264, banhmeee.com

Wheelchair accessible



Max Chef to Farm series

Table to Farm

MYCOLA/ISTOCK/THINKSTOCK

6 Farm-Dining Series to Watch for This Season

by Erik Ofgang

The phrase farm-to-table is so overused you might say it's like a cliché on steroids. But the concept behind the phrase — locally produced food inspiring chefs and enhancing flavors while supporting agriculture — is something that will never grow old. The true meaning of farm-to-table is taken to an extreme degree at farm dinners. At these events, which are almost always memorable, guests sit under the stars or white tents, in the very fields where much of the food they are eating that evening was harvested. It's a dining experience unlike any other and one that borders on the spiritual. Here are some of the upcoming farm-dining series in Connecticut this summer and early fall.

SCHOOLHOUSE AT CANNONDALE'S FARM TO FORK SERIES

This popular series at Wilton's Millstone Farm will feature four farm-fresh courses created by chef Tim LaBant from Wilton's Schoolhouse at Cannondale. The evening will begin with a cocktail hour and tour of the grounds. Unlike many other farm events, if the weather permits, guests eat under the stars rather than a tent.

Dates: June 19-20, July 17-18, Aug. 21-22, Sept. 18-19.

For tickets: schoolhouseatcannondale.com



PHOTO: CHEYNEY BARRIEAU

DORO FARM DINNERS AT SUB EDGE FARM

DORO Restaurant Group, the culinary force behind several acclaimed West Hartford-area restaurants, is teaming with Sub Edge Farm in Farmington for a series of farm-dining events. Overseen by Chef Dorjan Puka and Chef Scott Miller, each of these dinners will be tied to a different DORO restaurant and will feature a diverse selection of food featuring farm-fresh ingredients.

Dates: June 21, Zohara Dinner; July 14, Bastille Day Farm Festival with Ávert Brasserie; Aug. 2, Artisanal Burger Company Dinner; Sept. 7, Treva Dinner; Sept. 8, Farm Festival; Oct. 4, Ávert Brasserie.

For tickets: dororg.com

OUTSTANDING IN THE FIELD WITH CHEF BRIAN LEWIS AT THE HICKORIES

The Outstanding in the Field farm-dinner series is a national series that has hosted outdoor events pairing the talents of local chefs and farmers in all 50 states. In September the organization will host an event at The Hickories farm in Ridgefield. It will feature the farm-fresh creations of Brian Lewis, chef and owner of The Cottage and OKO in Westport. Those in attendance will be in good hands as Lewis was recently a James Beard Award semifinalist in the category of best chef in the Northeast.

Date: Sept. 12.

For tickets: outstandinginthefield.com



PHOTOS: WINTER CAPLANSON



Wakeman Town Farm

A ROCKIN' EVENING ON THE FARM HARVEST FEST

This is the largest fundraiser of the year for Wakeman Town Farm in Westport. Under a tent on the farm grounds, attendees enjoy dishes crafted by well-known local chefs. Wine and signature cocktails are also available. This year's list of participating chefs is still being formulated, but past participants have included staff from Barcelona, Bar Sugo, Fire & Rice Paella, Artisan, The Spread and more. There will also be live music throughout the evening.

Date: Sept. 22.

For tickets: wakemantownfarm.org

DINNERS AT THE FARM

Billed as "New England's original farm dinner benefit," this celebrated farm-dining series was launched in 2007 and raises funds for nonprofit organizations that preserve open space and advocate for local farms. The dinners feature an ever-changing menu prepared by a co-founder of the series, Jonathan Rapp of River Tavern restaurant in Chester. This year's events will take place at Barberry Hill Farm in Madison and White Gate Farm in East Lyme.

Dates: Aug. 1-4, White Gate Farm; Aug. 8-11, Barberry Hill Farm.

For tickets: dinnersatthefarm.com

MAX CHEF TO FARM

Once named one of the top five farm dinners in the country by *Fodor's Travel*, this dining series from Max Restaurant Group is serious about connecting diners with the land. Each menu starts with what's available from farmers. The evening begins with a reception and tour of the farm and continues with a tented, candlelit meal on the fields mere yards away from where the meal is prepared in an outdoor kitchen.

Dates: (All dinners at Rosedale Farms & Vineyards in Simsbury unless otherwise noted) June 17, fifth annual Father's Day Lobster Fest; July 13, Tapas & Corn; July 15, Savoy Road Show: Pizza & Beer; July 27, Dinner and a Movie Under the Stars (screening of *Sideways*); July 28, Dinner and a Movie Under the Stars (screening of *Chef*); Aug. 5, Oyster Festival; Aug. 9, BBQ, Bluegrass & Brews; Aug. 24, Gluten Free on the Farm; Aug. 30, Ode to Tomatoes; Sept. 13, Seed-to-Plate Dinner at Comstock Ferre & Co. in Wethersfield; Oct. 7, HOPtoberfest 2018; Oct. 18, Vintner's Dinner at the Wine House at Crystal Ridge Winery in South Glastonbury.

For tickets: maxcheftofarm.com



Nothing to Wine About

EVEN AS BREWING INDUSTRY DOMINATES HEADLINES, STATE'S WINE INDUSTRY CONTINUES TO GROW

The growth of Connecticut's brewing scene, and the U.S. brewing scene in general, has been exponential. By last count there were more than 55 breweries in the state (a few more probably opened as I was writing this sentence). However, this isn't the only Connecticut craft beverage to see success in recent years. The state's much older wine industry is also seeing steady growth.

"There are over 40 wineries now in Connecticut with more starting up," says Hilary Hopkins Criollo, president of Hopkins Vineyard in New Preston. Criollo's family business is one of the oldest wineries in the state, having filed for a Connecticut Farm Winery permit in 1979, a year after Connecticut passed the Farm Winery Act.

Thanks to the ongoing locavore movement, many of these wineries are drawing large crowds, but the industry hasn't expanded at the rate Connecticut breweries have, in large part because wineries, unlike breweries, are almost always tied to farming in Connecticut and elsewhere. Though there are a few farm breweries in the state, the majority of breweries import most of their ingredients from out of state, whereas to be a true Connecticut winery a large portion of the grapes used in each bottle must be grown within our borders.

This makes startup costs for the average winery far more expensive than for the average brewery, but also means that Connecticut wine is an agricultural product and helps preserve open space. A side benefit is that most wineries are idyllic spots to visit. Hopkins Vineyard sits amid Litchfield County's rolling hills. It offers a panoramic view overlooking Lake Waramaug. Gouveia Vineyards in Wallingford offers spectacular sunsets. And there are dozens of other examples across the state of wineries with scenic and, in many cases, breathtaking farm views.

Despite a thriving wine industry, Criollo and other state wine enthusiasts say the state's laws need to grow along with customers' appreciation of wine.

"Why can breweries sell wine but wineries can't sell beer?" Criollo wonders. Offering beer in wineries would allow couples to come and enjoy themselves even if one of them prefers beer. There are other laws that make it difficult to sell wine in the state, Criollo says. "Why can consumers purchase beer in Connecticut grocery stores but not wine? You can purchase wine in grocery stores in 40 states, but not Connecticut. The Wine Institute recently published a study that shows 70 percent of all millennials purchase their wine

in grocery stores, and with wine not even being a choice in Connecticut, consumers are being conditioned toward beer and malt beverages and away from wine."

But there are also many examples of where the wine and beer worlds are intersecting in fortuitous ways. For instance, Hopkins Vineyard is not far from Kent Falls Brewing, and if you have a designated driver they are fun to visit back-to-back.

Another example of the synchronicity sometimes found between the two industries is a recent "wine-grape beer" released by Two Roads Brewing Co. in Stratford. Called Sauvignon Blanc, the mildly sour beer is brewed with sauvignon blanc grapes and is a gose-style beer (pronounced "go-zuh") that is refreshingly tart with tropical fruit and gooseberry flavors. Though certainly a beer, it is wine-like and something both beer lovers and wine lovers can toast.

The same can be said of the ongoing success of both the beer and wine industries. Whatever your beverage of choice, local businesses that create jobs, generate tourism and provide Connecticut flavor for people to enjoy are establishments worth drinking to. | **ERIK OFGANG** |

openings

A monthly look at some of what's new and exciting on the Connecticut dining scene

MiKro, Hamden

One of Connecticut's most beloved beer bars has moved to impressive new digs in Hamden, just up the road from its original location at 3000 Whitney Ave. The eye-catching new space is bigger than the original location, features 20 tap lines and is on the Farmington Canal Heritage Trail, making it the perfect destination for a pre- or post-walk beer. MiKro's original location has been converted into the TexiKo Tequila Bar, a sister business to MiKro. **0 Depot Ave., 203-553-7676, mikrobeerbar.com**

Luci B's Kitchen and Cocktails, Milford

This new Italian restaurant was inspired by the classic West Haven spot, Lucibello's Restaurant and Catering. Owners and siblings Nick and Alex Pierelli grew up eating at Lucibello's, where their mother worked. For Luci B's they have partnered with Chef Mark Lynch, one of the Lucibello's owners' nephews. The restaurant has generated lots of buzz, and signature dishes include a stuffed clam appetizer and chicken parmesan. **521 New Haven Ave., 203-693-2040, lucibs.com**

OKO, Westport

Chef Brian Lewis has earned acclaim from this magazine and others for his genre-defying offerings at The Cottage in Westport. Among the most popular dishes at that restaurant are his many forays into Japanese cuisine.

His new restaurant, OKO, focuses exclusively on those dishes. Options include sushi nigiri, sashimi and temaki (hand rolls), as well as vegetable tempura and ramen. **6 Wilton Road, 203-557-8404, okokitchen.com**

Kimberly Restaurant, Milford

The Tsopanides family, which owns Kimberly Restaurant, is well known to Milford eaters. The family owned the popular Kimberly Diner for 43 years before it closed in 2013. Fans of the old diner will find plenty that is familiar at the new restaurant which offers fresh, diner-style cuisine for breakfast, lunch and dinner. There is also a full bar. **501 New Haven Ave., 203-878-1910, facebook.com/kimberlyrestaurant**

Flair Restaurant and Bar, Southington

Chef and owner Hector Delgado is a veteran of the Connecticut restaurant industry with experience making Italian cuisine. His new restaurant, Flair, offers exclusively house-made dinners and desserts in a wide range of styles. Appetizers include butternut squash ravioli, crispy fried yuca bites and plantain chips. For the main course there is a full selection of burgers as well as global options such as Israeli couscous with shrimp, paella and lobster ravioli. Save room for dessert, as it is one of Delgado's specialties. **98 Main St., 860-426-9222, flairrestaurantandbar.com**

Shake Shack, West Hartford

The beloved, high-end burger chain that started in New York City opened its fourth Connecticut location in late April. Existing Connecticut Shake Shacks are found in Darien, New Haven and Westport. The West Hartford Shake Shack at Corbin's Corner will offer the company's signature burgers and shakes. In addition to these standards, it will offer several West Hartford-specific frozen custard specials including the Cookie Butter Blender (vanilla custard, cookie butter, chocolate toffee and chocolate sprinkles) and Pie Oh My (vanilla custard and slice of Four & Twenty Blackbirds seasonal pie). **1445 New Britain Ave., shakeshack.com**

Moon Rocks Gourmet Cookies, New Haven

The beloved mother-and-daughter-run cookie shop from Hamden has opened a new location at The Shops at Yale in New Haven. The Elm City shop will feature the same assortment of handmade, flavorful, but not overly sweet, cookies that have impressed eaters in Hamden since 2015. The business takes its otherworldly name from the lumpy, chunky, non-uniform appearance of its cookies, or what the business calls its "perfect imperfections." **286 York St., 203-404-4964, moonrocksgourmetcookies.com**

Know of a new Connecticut restaurant?

Email Erik Ofgang at eofgang@connecticutmag.com.



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ShopRite of Orange
259 Bull Hill Lane

ShopRite of East Haven
745 Foxon Rd.

ShopRite of Milford
155 Cherry Street

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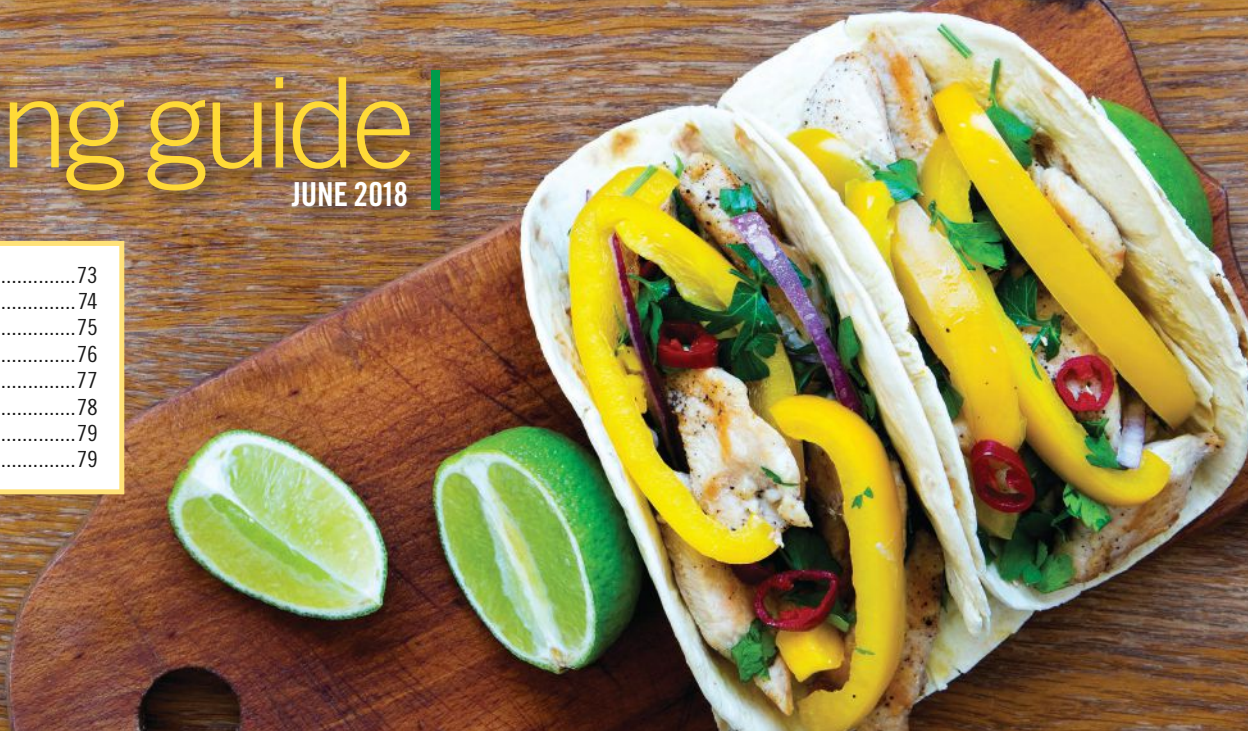
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dining guide

JUNE 2018

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Fairfield County

Aranci 67 • Italian • EP Excellent Sorrento-style Italian food includes best-in-class pasta dishes. • 142 Old Ridgefield Road, Wilton, 203-587-1300 aranci67.com. Closed Sun-Mon. L (Tue-Fri) D, \$\$\$, WA

b Restaurants • Burgers Gourmet burgers and a wide selection of beers and bourbons, with unique local offerings at each location. • 1262 Post Road, Fairfield, 203-955-1208; 230 Tresser Blvd., Stamford, 203-964-8353 burgersbeerbourbon.com. Open daily. L D LS, SB (Fairfield only), \$, WA

Bar Sugo • Italian • EP RC This beloved Italian restaurant bills itself as the place where "modern Italian meets peasant food." That philosophy shines through in its delicious offerings. • 102 Wall St., Norwalk, 203-956-7134 barsugo.com. Closed Mon. D SB, \$\$\$, WA

Barbarie's Black Angus • American • EP RC Elegant yet cozy atmosphere offering high quality, dry-aged steak on premises, as well as seafood and appetizers paired with an extensive wine list. Expansive brunch, lunch and dinner menu. Reservations recommended. • 5 Eagle St., Danbury, 203-826-7406 beststeakhousedanburyct.com. Open daily. L D LS SB, \$\$\$, WA

Barcelona Restaurant & Wine Bar • Spanish Mediterranean • EP RC Hip restaurant serving Spanish and Mediterranean cuisine — including tapas, hot and cold. • 4180 Black Rock Tpke., Fairfield, 203-255-0800; 515 West Ave., Norwalk, 203-854-5600; 222 Summer St., Stamford, 203-348-4800 barcelonawinebar.com. Open daily. L (Fairfield & Stamford) D LS SB, \$\$\$, WA

Basso Cafe • Mediterranean Casual fine dining establishment offering Mediterranean Latin fusion cuisine in a cozy and chic atmosphere. Bar offers a full wine, beer and craft cocktail list. • 124 New Canaan Ave., Norwalk, 203-354-6566 bassobistrocafe.com. Closed Mon. L (Tues.-Sat.), D, \$\$\$

The Blind Rhino • American • EP RC Sports bar features a small but diverse and flavorful menu, plus a shuffleboard table and 27 big-screen TVs. • 15 N. Main St., Norwalk, 203-956-7243 theblindrhino.com. Open daily. L (Fri-Sun) D, \$, WA

Bloodroot • Vegetarian • EP Offers a seasonal menu that might include Vietnamese summer rolls, the Bloodroot burger and Mexican mole. • 85 Ferris St., Bridgeport, 203-576-9168 bloodroot.com. Closed Mon. L (Tues., Thurs.-Sat.) D SB, \$\$\$, WA

Bodega Taco Bar • Mexican Offers up inventive, doing-their-own-thing fare described as "Modern Mexican with an Urban Beach Vibe." • 1700 Post Road, Fairfield, 203-292-9590; 980 Post Road, Darien, 203-655-8500 bodegatacobar.com. Open daily. L D LS SB, \$\$\$, WA

Brick + Wood • Pizza/Italian • EP This artisan pizza emporium offers some of the best Napolitano-style pizza in the state. • 1275 Post Road, Fairfield, 203-939-1400 lovelifeandpizza.com. Closed Mon. L D, \$\$\$, WA

Butcher's Best Country Market • Deli • RC Meats are hand-selected, trimmed and cooked, prepared take-home or in your favorite sandwich to go. Traditional and special salads are also available. • 125 S. Main St., Newtown, 203-364-0013 butchersbestmarket.com. Closed Sun. L, \$

The Capital Grille • Steakhouse • EP RC High-end steakhouse chain offering dry-aged steaks, fresh seafood and world-class wines. Reservations recommended. • 230 Tresser Blvd., Stamford, 203-967-0000 thecapitalgrille.com. Open daily. L (Mon-Fri) D LS, \$\$\$, WA

Cask Republic • American • EP Serious chef-crafted American fare as well as creative interpretations of globally inspired dishes with an inviting and fun vibe. • 99 Washington St., #2, Norwalk, 203-354-0163; 191 Summer St., Stamford, 203-348-2275 caskrepublic.com. Open daily. L D SB, \$\$\$, WA

Coromandel Cuisine of India • Indian • RC Wide range of tasty Indian fare is served in a small, tastefully done space. • 25-11 Old Kings Hwy. N., Darien, 203-662-1213; 316 South Main St., Newtown, 203-426-7143; 68 Broad St., Stamford, 203-964-1010; 17 Pease Ave., Southport, 203-259-1213 coromandelcuisine.com. Derby & Southport closed Mon. L D, \$\$\$, WA

The Cottage • New American • EP RC Creative take on American cooking offers a seasonal menu of hand-crafted dishes, inspired by techniques and cultures from various regions around the globe. Reservations recommended. • 256 Post Road E., Westport, 203-557-3701 thecottagewestport.com. Closed Mon. D SB, \$\$\$, WA

Edo II • Asian • EP Korean and Japanese fare served up in a cozy atmosphere. • 32 Padanaram Road, Danbury, 203-743-8799. Closed Mon. L (Tues-Sat) D, \$\$\$

Elm • American Drawing inspiration from a local network of farmers and artisans, the inventive and seasonally inspired cuisine here is made with the freshest local, top-quality ingredients and served in an elegant, minimalist environment. • 73 Elm St., New Canaan, 203-920-4994 elmrestaurant.com. Open daily. L (Mon-Fri) D SB, \$\$\$, WA

Fat Cat Pie Co. • Pizza • EP A community-based wine-pub featuring small-production wine, craft American beer, thin-crust organic pizza, generous organic salads, artisanal cheese and charcuterie, house-made delectable desserts and a true espresso bar. • 9-11 Wall St., Norwalk, 203-523-0389 fatcatpie.com. Open daily. L (Fri-Sat) D, \$, E, WA

Frank Pepe Pizzeria Napoletana • Pizza • EP RC The coal-fired brick oven which makes the legendary thin-crust pizza at the original Pepe's has been carefully replicated in their satellite locations. • 238 Commerce Drive, Fairfield, 203-333-7373; 59 Federal Road, Danbury, 203-790-7373 pepespizzeria.com. Open daily. L D, \$, WA

Homestead Inn — Thomas Henkelmann • French Upscale French restaurant features impeccable service, comfortable surroundings, an extensive wine list and creative French food. • 420 Field Point Road, Greenwich, 203-869-7500 homesteadinn.com/thomas-henkelmann. Closed Sun.-Mon. L (Tue-Fri), D, \$\$\$, WA

Hoodoo Brown BBQ • American • EP RC This laid-back barbecue bar and restaurant features a delicious blend of Texas, Kansas City, Carolina and other styles that will leave you craving more. • 967 Ethan Allen Hwy., Ridgefield, 203-438-6033 hoodoobrownbbq.com. Closed Mon. L (Fri-Sun) D LS, \$, WA

Ichiro • Sushi Ichiro offers a combination of Asian fusion, sushi and hibachi entrees. Enjoy the full-service bar and the shows put on by the hibachi chef. • 69 Newtown Road, Danbury, 203-792-8881 ichirodanbury.com. Open daily. L D LS, \$\$\$, WA

Jesup Hall • American • EP Diverse and ingredient driven, the menu is constantly changing and the food is difficult to label but consistently intriguing. • 90 Post Road E., Westport, 203-557-6198 jesuphallwestport.com. Closed Sun. & Mon. L (Thurs, Fri, Sat) D, \$\$\$, WA

Joseph's Steakhouse • American • EP Known for a New York-style steakhouse experience with gems such as prime dry-aged beef. • 360 Fairfield Ave., Bridgeport, 203-337-9944 josephssteakhouse.com. Open daily. L (Mon-Fri) D, \$\$\$, WA

Kotobuki Japanese Cuisine • Sushi • RC Rated "one of the best sushi restaurants" by Zagat for the past two decades, Kotobuki offers high-quality, classically prepared and authentic Japanese food. Reservations suggested. • 457 Summer St., Stamford, 203-359-4747 kotobukijapaneserestaurant.com. Closed Mon. L (Tue-Fri) D, \$, WA

Le Fat Poodle • French • EP Enjoy Southern, Latin, and globally flavored French cuisine in an upscale dining room or on the 30-seat outdoor patio. • 20 Arcadia Road, Old Greenwich, 203-717-1515 lefatpoodle.com. Open daily. L D SB, \$\$\$, WA

Little Barn • Pub Burgers, tacos and farm-fresh salads, served up in a casual atmosphere with an outdoor patio and fireplace. • 1050 Post Road E., Westport, 203-557-8501 littlebarnct.com. Open daily. L D LS, \$\$\$, E, WA

CONNECTICUT Magazine's restaurant listings are presented as a service to our readers. Information on specialties, prices, etc., was supplied by the restaurateurs. Space limitations in this guide prevent us from describing every restaurant in the state; omission is not intended to reflect upon the quality of an establishment. The listings include restaurants we know and love, and those recommended to us by our readers. Average entrée prices are based on dinner entrées: \$ — inexpensive (under \$15); \$\$ — moderate (\$15-\$25); \$\$\$ — expensive (over \$25). This guide is updated regularly, but it is suggested that prices and hours be verified by phone. B (Breakfast); L (Lunch); D (Dinner); LS (Late Supper); SB (Sunday Brunch); E (Live Entertainment); WA (Wheelchair Access); EP = 2018 Experts' Pick; RC = 2018 Readers' Choice.

dining guide | fairfield county

Little Pub • American Great food, generous drinks, seasonal menus and a lively pub atmosphere where you'll feel right at home. • 59 Ethan Allen Hwy., Ridgefield, 203-544-9222; 2133 Black Rock Tpke, Fairfield, 203-612-4567; 531 East Putnam Ave., Greenwich, 203-717-1147; 26 Danbury Road, Wilton, 203-762-1122 littlepub.com. Open daily. L D, \$, WA

Local Kitchen and Bar • American Craft beer is the name of the game here with more than 30 lines including rare local, national and international gems. There is also a full menu of classic American cuisine. • 68 Washington St., Norwalk, 203-957-3352; 85 Mill Plain Road, Fairfield, 203-955-1919 sonolocal.com, fairfieldlocal.com. Open daily. L D SB, \$\$, WA

Luc's Cafe • French • EP An authentic French bistro offering non-stop service from 11 a.m. on, with terrace dining available in the warmer months. • 3 Big Shop Lane, Ridgefield, 203-894-8522 lucscfe.com. Closed Sun. L D, \$\$\$, E, WA

Market Place Kitchen & Bar • American Featuring American farm-to-table cuisine with a locally sourced menu. • 33 Mill Plain Road, Danbury, 203-616-5836 marketplacedanbury.com. Open daily. L D LS, \$\$, WA

Match • American • EP The farm-fresh, seasonal menu at this upscale SONO restaurant changes daily but always offers something intriguing. • 98 Washington St., South Norwalk, 203-852-1088 matchsono.com. Open daily. D LS, \$\$\$, WA

Max 40 Steakhouse and Fish • American Upscale dining experience featuring the area's only 40-day Prime aged beef along with fresh seafood and raw bar. • 40 Mill Plain Road, Danbury, 203-826-7406 max40ct.com. Open daily. L D LS SB, \$\$\$, WA

New Wok • Chinese • RC Chinese dishes such as Fisherman's Casserole and Crispy Walnut Shrimp & Chicken draw inspiration from Szechuan, Hunan, Malaysian, and Thai cuisine. • 228 S Main St # D16, Newtown, CT 06470, 203-270-3738 newwokrestaurant.weebly.com. Open daily. L D, \$, WA

Nostrano Italian Eatery • Italian • RC Authentic Italian food in a comfortable atmosphere. Dine-in (BYOB) or carryout. • 179 Main St., Monroe, 203-880-5456 nostranoeatery.com. Closed Mon. L (Tue-Fri) D, \$\$, WA

Nouveau Monde Wine Bar & Bistro • American • EP RC This stylish bistro serves elevated American comfort food with an elegant ambiance. Seasonal entrées are served with a wine list with dozens of wines by the glass and well over 100 by the bottle, along with a curated craft beer, spirits, port and sherries list. • 6 Washington Ave. Sandy Hook, 203-491-2723 nouveau-mondewinebar.com. Open daily. D SB, \$\$, WA

Pho Vietnam • Vietnamese • RC A family-owned restaurant serving authentic Vietnamese food with fresh produce, choice meats and seafood. • 56 Padanaram Road, Danbury, 203-743-6049 phovietnamrestaurant.com. Open daily. L D, \$\$, WA

PizzaCo • Pizza • EP This converted gas station offers up personal-sized specialty pizzas ranging from traditional to brunch and dessert pies. • 1625 Stratford Ave., Stratford, 203-612-7520 pizzacostratford.com. Closed Mon. L D LS, \$, WA

Positano Ristorante • Italian This restaurant has been owned and operated by the Scarpati family since 1999. Owner and chef Giuseppe Scarpati was born on the island of Ponza, Italy, and his cuisine focuses on all-natural cooking, with fresh fishes, meats, fruits, vegetables, and aromatic herbs. • 27 Powers Court, Westport, 203-454-4922 positanosrestaurantwestport.com. Open daily. L D SB, \$\$, E

Roberto's • Italian Excellent Italian food with attentive service, plus catering and a full-service banquet facility. • 505 Main St., Monroe, 203-268-5723 robertosmonroe.com. Open daily. L (Sun) D, \$\$, WA

Sai e Pepe Contemporary Italian Bistro • Northern Italian • RC Offers superb cuisine with a contemporary flair, from fresh pastas and sauces to unique specials and classics with a modern twist. • 97 South Main St., Newtown, 203-426-0805 salepeperestaurant.com. Open daily. L (Mon-Fri) D, \$\$, WA

The Schoolhouse at Cannondale • American • EP With the motto "Fine. Fresh. Simple," the owners seek out the best sources of ingredients and treat them simply and with respect. • 34 Cannon Road, Wilton, 203-834-9816 schoolhouseatcannondale.com. Closed Mon. L (Fri-Sat) D (Wed-Sat) SB, \$\$\$, WA

The Sitting Duck Tavern • American Neighborhood tavern committed to using regionally and locally grown produce and products. • 3694 Main St., Stratford, 203-873-0871 sittingducktavern.com. Open daily. L D LS SB, \$\$, WA

South End • American South End's food philosophy is a simple one; uncomplicated, seasonal, flavorful food, with an atmosphere that is casual. • 36 Pine St., New Canaan, 203-964-5200 southendnewcanaan.com. Open daily. L (Wed-Sat) D SB, \$\$\$, E

The Spinning Wheel • American • RC Enjoy a quintessentially New England-inspired menu with seasonal specials, local and homegrown accents, and modern adaptations of traditional comfort dishes. This classic-style pub has 12 types of beer on tap, a rum-inspired drink menu and is housed within a renovated historic saltbox style house that dates back to 1742. • 109 Black Rock Tpke., Redding, 203-664-4000 swredding.com. Closed Mon. L (Thu-Sat) D SB, \$\$\$, WA

The Spread • American • EP The owners are industry leaders in culinary deviance and solutions, and are focused on delivering great dining experiences. • 70 N Main St., Norwalk, 203-939-1111; 18 W. Putnam Ave., Greenwich, 203-900-1887 thespreadsono.com. Open daily. D LS SB, \$\$, WA

Tequila Mockingbird • Mexican The food here is made with traditional ingredients when possible, including imported tequila. Tequila is taken seriously as well, with bartenders receiving tequila training in Mexico. • 6 Forest St., New Canaan, 203-966-2222 tequilamockingbirdnc.com. Open daily. D, \$, WA

Thai Delight • Thai • RC Traditionally prepared Thai offerings such as Thai Mango Chicken, Wild Boar Basil and Mango Fish Curry. • 133 Mt Pleasant Road, Newtown, 203-426-0674 thaidelightnewtown.com. Open daily. L (Mon-Fri) D, \$\$, WA

Thai Spice • Thai • RC Traditional Thai recipes including Pad Thai, Big Bowl Soup, Summer Shrimp Rolls and Papaya Salad. • 345 Main Ave, Norwalk, 203-846-3533 thaispicenorwalk.com. Open daily. L D, \$, WA

Wafu Asian Bistro • Asian Upscale dining with a frequently changing menu that utilizes local ingredients. • 3671 Post Road, Southport, 203-254-2288 wafuasianbistro.com. Open daily. L D, \$, WA

Walrus + Carpenter • Barbecue • EP Sink your teeth into the barbecue offered at this sleek eatery in the Black Rock section of Bridgeport. The customer favorite is the Notorious P.I.G. • 2895 Fairfield Ave., Bridgeport, 203-333-2733 walruscarpenterct.com. Closed Mon. L (Wed-Sun) D LS, \$\$, E WA

Washington Prime • American • EP RC The land and sea menu has elements of Americana with cross-cultural influences. The restaurant also boasts an impressive beverage program. • 141 Washington St., South Norwalk, 203-857-1314 washingtonprime.com. Open daily. L (Wed-Sun) D SB, \$\$\$, WA

Hartford County

2 Hopewell Bistro & Bar • New American • EP This upscale bistro serves all natural meats, cut and portioned daily on premise, and fresh ocean seafood in a sophisticated yet casual atmosphere. Reservations recommended. • 2 Hopewell Road, South Glastonbury, 860-633-9600 2hopewell.com. Closed Mon. D, \$\$\$, E, WA

Abigail's Grille and Wine Bar • American Completely remodeled 1780 tavern blending classic charm with upscale casual dining. Try Gorgonzola-topped pork chops or horseradish encrusted salmon. • 4 Hartford Road, Simsbury, 860-264-1580 abigailsgrill.com. Open daily. L D SB, \$\$\$, WA

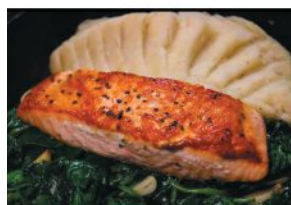
@ the Barn • American This 170-seat, 4,000-square-foot ultra-sleek steakhouse and wine bar features multiple dining areas, steaks, seafood, small plates and a wine list selected by a certified sommelier, as well as a wide array of martinis, specialty cocktails and craft beers. • 17R E. Granby Road, Granby, 860-413-3888 athebarngranby.com. Closed Mon. L D (Tues.-Sun.) SB, \$\$, WA

b Restaurants • Burgers Gourmet burgers and a wide selection of beers and bourbons, with unique local offerings at each location. • 120 Hebron Ave. #6, Glastonbury, 860-430-9737; 4 Railroad St., Simsbury, 860-658-4477; 138 Park Road, West Hartford, 860-231-1199 burgersbeerbourbon.com. Open daily. L D LS, SB (Glastonbury only), \$, WA

Barcelona Restaurant & Wine Bar • Spanish Mediterranean • EP RC Hip restaurant serving Spanish and Mediterranean cuisine — including tapas, hot and cold. • 971 Farmington Ave., West Hartford, 860-218-2100 barcelonawinebar.com. Open daily. D LS SB, \$\$, E, WA

The Capital Grille • Steakhouse • EP RC High-end steakhouse chain offering dry-aged steaks, fresh seafood and world-class wines. Reservations recommended. • 44 Front St., Hartford, 860-244-0075 thecapitalgrille.com. Open daily. L (Mon-Fri) D LS, \$\$\$, WA

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203-745-4669 CastIronChefChopHouse.com

Carbone's Kitchen • Italian Established in 2012, this casual-dining little brother to Carbone's Ristorante uses fresh and local ingredients to prepare old-school Italian classics. • 6 Wintonbury Mall, Bloomfield, 860-904-2111 carboneskitchen.com. Open daily. L (Mon.-Fri.) D, \$\$, WA

Carbone's Ristorante • Italian This old-school, fine-dining Italian restaurant was established in 1938 and has survived as long as it has for a reason. Dishes include lobster pappardelle, grilled scottish salmon and eggplant, and veal cuscinetto. • 588 Franklin Ave., Hartford, 860-296-9646 carbonesct.com. Closed Sun. L (Mon.-Fri.) D, \$\$\$, WA

The Cook & The Bear • Barbecue • EP High-end barbecue made with locally sourced ingredients, plus vegetarian and gluten-free options, in a hip, sleek, modern space. • 50 Memorial Road, West Hartford, 860-595-3345 thecookandthebear.com. Open daily. L D LS SB, \$\$, WA

El Pollo Guapo • Spanish • EP The menu at this spot from the owners of Mercado offers rotisserie chicken with an attitude, as well as a delicious garlic-lime aioli accent to compliment many of the dishes. • 1866 Berlin Tpke., Wethersfield, 860-436-4982 elpolluguapo.com. Open daily. L D, \$, L D

Frank Pepe Pizzeria Napoletana • Pizza • EP RC The coal-fired brick oven which makes the legendary thin-crust pizza at the original Pepe's has been carefully replicated in their satellite locations. • 221 Buckland Hills Drive, Manchester, 860-644-7333; 1148 New Britain Ave., West Hartford, 860-236-7373 pepespizzeria.com. Open daily. L D, \$, WA

GoldBurgers • Burgers • EP The big (with a capital B) juicy specialties at GoldBurgers are all made with locally sourced beef and include the venue's namesake, the GoldBurger, a monster of a burger made with two patties and crowned by potato chips. • 1096 Main St., Newington, 860-665-0478 goldburgers.com. Open daily. L D, \$, WA

Grants Restaurant & Bar • American This West Hartford institution serving casual but inventive dishes like Korean barbecue salmon, lemon ricotta gnocchi, and bison and sirloin burgers. • 977 Farmington Ave., West Hartford, 860-236-1930 billygrant.com/grants. Closed Mon. L D, \$\$, WA

J. Timothy's Tavern • Gastropub • EP RC This historic pub offers up casual fare such as the famous "dirt wings," prime rib, chicken pot pie and French onion soup. • 143 New Britain Ave., Plainville, 860-747-6813 jtimothys.com. Open daily. L D LS, \$\$, WA

JV's Taproom • Pizza / Bar • EP Bar/pub spotlights steak and wood-fired pizza along with craft beers and specialty cocktails in a casual setting. Rebel Dog Coffee Co., located in the same building, serves up specialty coffees and breakfast sandwiches. • 393 Farmington Ave., Plainville, 860-793-8809 jvstaproom.com. Closed Mon. D, \$, WA

Max Downtown • American Features global cuisine, chophouse classics, a fine wine list and lighter fare in the tavern. • 185 Asylum St., Hartford, 860-522-2530 maxdowntown.com. Open daily. L (Mon.-Fri.) D LS, \$\$\$, WA

Max Fish • Seafood Lively, upscale fish house serving a daily selection of fresh seafood and great steaks. The Shark Bar is more casual, offering lighter fare and Max classics in an up-tempo environment. • 110 Glastonbury Blvd., Glastonbury, 860-652-3474 maxfishct.com. Open daily. L D LS SB, \$\$, WA

Max's Oyster Bar • Seafood • RC Modern renditions of classic American seafood in an atmosphere reminiscent of a big-city oyster bar. • 964 Farmington Ave., West Hartford, 860-236-6299 maxrestaurantgroup.com/oyster. Open daily. L D LS SB, \$\$\$, WA

ON20 • Contemporary French / American • EP RC Savor panoramic city views and sophisticated atmosphere along with sumptuous seasonal cuisine. • 400 Columbus Blvd., 20th Floor, Hartford, 860-722-5161 ontwenty.com. Closed Sun. L (Mon.-Fri.) D (Thu-Sat), \$\$\$, E

Rooster Co. • American • EP Rotisserie chickens made to perfection are the heart and soul of menu here. • 1076 Main St., Newington, 860-757-3969 roostercompany.net. Open daily L D SB, \$\$, WA

Ruth's Chris Steak House • Steak Famously known as "the steak that speaks for itself," the steaks served here are customer-aged USDA Prime. In addition, the restaurant utilizes locally sourced produce in its recipes. • 2513 Berlin Tpke., Newington, 860-666-2202 ruthschris.com. Open daily. L (Sun) D, \$\$\$, WA

Sorella • Italian A new kid on the block from restaurant pros Billy Carbone and Dan Keller, who own Dish across the street. • 901 Main St., Hartford, 860-244-9084 sorellahartford.com. L (Mon.-Sat.) D, \$\$, WA

Sushi Red • Sushi • EP Offers up delicious, fresh, hand-crafted sushi in a quiet, intimate setting. • 450 East St., Plainville, 860-410-1829. Closed Sun. L D, \$, WA

The Tavern at Keney Park • American Stop in for a quick burger or dine on entrées like four-cheese mac 'n cheese, Moroccan-style braised short rib or crispy chicken & French toast. • 171 Windsor Ave., Windsor, 860-757-0658 tavernkp.com. Closed Mon-Tues. L D SB, \$\$, WA

Treva • Italian • EP Cuisine is inspired from central and upper Italy, with seasonal varieties and unique nightly specials. • 980 Farmington Ave., West Hartford, 860-232-0407 trevact.com. Open daily. L D LS SB, \$\$, WA

Trumbull Kitchen • American "Global comfort food" is served at communal tables at this sophisticated city brasserie. • 150 Trumbull St., Hartford, 860-493-7417 maxrestaurantgroup.com. Open daily. L (Mon-Sat) D LS, \$\$, WA

Vinted Wine Bar & Kitchen • Tapas This exciting restaurant in Blue Back Square serves over 70 wines by the glass along with an ambitious small-plates menu. • 63 Memorial Road, West Hartford, 860-206-4648 vintedwinebar.com. Open daily. L D LS SB, \$\$, WA

Litchfield County

@ the Corner • New American • EP Café, pub and restaurant with wide section of craft beers and offering entrees like sirloin strip steak poutine and shrimp & lobster saute. Reservations available. • 3 West St., Litchfield, 860-567-8882 athecorner.com/. Open daily. L D, \$\$, WA, E

Arethusa al Tavolo • New American • EP This high-flying, country restaurant serves a rotating seasonal menu of sparkling dishes using ingredients from their namesake dairy farm. • 828 Bantam Road, Bantam, 860-567-0043 arethusaaltavolo.com. Open Thurs.-Sun. L (Sat-Sun) D, \$\$\$, WA

2018

BEST IN CONNECTICUT

(CONNECTICUT MAGAZINE
EXPERTS AND READERS CHOICE AWARDS)

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WINNER: BEST VALUE

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WINNER: BEST BRUNCH

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dining guide | litchfield county

The Cookhouse • *Barbecue* “Slo-smoked” baby-back ribs and pulled pork are the name of the game here. • 31 Danbury Road (Route 7), New Milford, 860-355-4111 thecookhouse.com. Open daily. L D, \$\$, WA

Litchfield Saltwater Grille • *Seafood* Casual and fine dining with seafood, raw bar, meat, vegetarian and kids menu options. Happy hour is Mon.-Fri 4-6 p.m., and the lounge is open late Fri. & Sat. Outdoor patio and private dining available. • 26 Commons Drive, Route 202, Litchfield, 860-567-4900 litchfieldsaltwatergrille.org. Open daily. L (Wed-Sun) D, \$\$\$, E, WA

Mountainside Café • *Farm to Table* Modern rustic cafe offers up a fresh approach to American classics, such as the Country Burger and the Johnny Cash Skillet, in a warm and casual atmosphere. • 251 Route 7 South, Falls Village, 860-824-7876 mountainside.com/cafe. Open daily. B L SB, \$, WA

The Old Oak Tavern • *American* Rustic tavern offering American comfort foods like homemade mozzarella sticks, corn and clam chowder, and Southern fried chicken in a rustic tavern environment. Local craft brews available on tap. • 1 South Kent Road, Gaylordsville, 860-355-1100 theoldoaktavern.com. Open daily. L (Fri-Sun) D SB, \$\$, E WA

Patty's Restaurant • *American* A delightful breakfast experience with generous portions — the menu is influenced by season and might include treats such as raisin French toast or apple, walnut and cranberry pancakes. • 499 Bantam Road, Litchfield, 860-567-3335. Open daily. B L, \$

The Restaurant at Winvian Farm • *French* • *EP* Chef Chris Eddy constantly changes the menu, using simple and seasonal ingredients accented with unusual and fresh findings. Smart casual attire and reservations required. • 155 Alain White Road, Morris, 860-567-9600 winvian.com. Closed Mon.-Tues. L (Sat-Sun) D, \$\$\$, WA

Swyft • *American* An upscale menu that would be basic elsewhere is elevated to fine dining here through quality ingredients and skilled cooking techniques. • 3 Maple St., Kent, 860-592-0404 orehillandswyft.com. Closed Sun. & Mon. L (Wed-Sun) D, \$\$\$, WA

Toymakers Cafe • *American* Breakfast-and-lunch spot known for one-of-a-kind waffles, showstopping burgers and other comfort-food specialties. • 85 Main St., Falls Village, 860-824-8168. Closed Mon.-Wed. B L, \$, WA

The White Hart • *Farm to Table* • *EP* High-quality cuisine made from an A-list of farm sources served in a rustic, recently remodeled historic country inn dating to 1805. • 15 Under Mountain Road, Salisbury, 860-435-0030 whitehartinn.com. Open daily. L (Mon, Wed, Fri) D, \$\$\$, WA

The White Horse Country Pub • *American* • *EP RC* Serves American pub favorites like burgers, ribs and seafood bake, along with some English ones — shepherd's pie, fish-and-chips and bangers and mash. Outdoor dining in warmer months provides a delightful experience. • 258 New Milford Tpke., Washington, 860-868-1496 whitehorsecountrypub.com. Open daily. L D SB, \$\$, WA

Winvian • *American* Simplicity and indulgence converge with fresh and spontaneous farm-to-table menus and an eclectic wine selection. Reservations are required. • 155 Alain White Road, Morris, 860-567-9600 winvian.com. Closed Tues. L (Sat-Sun), D, \$\$\$, WA

Yokohama • *Japanese* • *EP* Delicious tempura and teriyaki dishes, plus sushi and sashimi is served at this beloved New Milford restaurant. • 131 Danbury Road, New Milford, 860-355-0556 yokohamasushit.com. Open daily. L D LS, \$\$, WA

Middlesex County

Alforno Ristorante & Brick Oven Pizzeria • *Northern Italian* • *EP* Known for a great selection of house-made pasta and ravioli, with dishes like insalata verde, butternut squash ravioli and tagliatelle Bolognese, and a specialty homemade bread. • 1654 Boston Post Road, Old Saybrook, 860-399-4166 alforno.net. Open daily. L D, \$\$\$, WA

Angelico's Lake House • *American* Overlooking Lake Pocotopaug, Angelico's features great outside dining and a tiki hut. • 81 North Main St., East Hampton, 860-267-1276 angelicoslakehouse.com. Closed Mon-Tues. D L (Sat) SB, \$\$\$, E, WA

Baci Grill • *Modern Italian* Try house specialties like cider glazed salmon, chicken sausage and broccoli rabe pasta, and Guinness marinated flank steak at this casual, trendy restaurant. Banquets only on Sunday. • 134 Berlin Road, Cromwell, 860-613-2224 bacigrill.com. Open daily. L D LS, \$\$, E, WA

Blue Hound Cookery & Taproom • *Southern* • *EP* Southern-inspired coastal cuisine like chicken champignon, shrimp and cheddar grits and “two ways” blackened catfish, served with a touch of New Orleans flair. • 107 Main St., Ivoryton, 860-767-0260 bluehoundcookery.com. Closed Tues. L (except Sun.) D, \$\$, WA

The Blue Oar • *Seafood* • *EP* Open seasonally, with open-air dining and fresh-catch entrees. BYOB; cash only. • 16 Snyder Road, Haddam, 860-345-2994 blueoarct.wixsite.com. Open daily in season, then closed Mon-Tue L D, \$\$, WA

Celtic Cavern • *Gastropub* Middletown's first-ever gastropub, featuring 18 beers on tap and a dynamic menu designed to tempt every palate. • 45 Melilli Plaza, Middletown, 860-894-2954 celticcavern.com. Open daily. L D LS, \$\$\$

Chester's Barbecue • *Barbecue* • *EP RC* Mouthwatering, slow-cooked barbecue is the name of the game here. Choose from BBQ favorites like smoked ribs, chicken, brisket and burnt ends. • 10 West Main St., Clinton, 860-669-6868 chestersbbq.com. Open daily. L D, \$\$\$

[chow] • *New American* This rustic, family-friendly spot serves up favorites like BBQ meatballs, pulled pork and burnt end croute, plus craft pizza and drink options. • 36 Killingworth Tpke., Clinton, 860-669-6200 chowfoodandbeverage.com. Open daily. L (Tue-Sun) D SB, \$\$\$, WA

Cuckoo's Nest • *Mexican* • *RC* Housed in a 200-year-old barn, Cuckoo's Nest has been serving nachos, fajitas, and Cajun shrimp and scallops for more than 40 years. • 1712 Post Road, Old Saybrook, 860-399-9060 cuckoosnest.biz. Open daily. L D SB, \$\$, E, WA

Dattilo Fine Italian at Water's Edge Resort and Spa • *Italian* Enjoy spectacular ocean views and Italian specialties like veal romano, wild mushroom arancini and lobster ravioli. And don't forget the award-winning Sunday brunch. • 1525 Boston Post Road., Westbrook, 860-399-5901 watersedgesortandspa.com. Open daily. B L (Mon-Sat) D SB, \$\$\$, E

Eli Cannon's Tap Room • *Beer Bar* • *EP* The Connecticut innovator of the modern beer bar, Eli Cannon's has been pouring sought-after brews since long before it was a trendy business model. Food favorites here include the famous nachos, chicken wings (there's 20 custom sauces), the classic cannon burger and the blackened chicken wrap. • 695 Main St., Middletown, 860-347-3547 elicanons.com. Closed Mon. L (Fri-Sun) D LS, \$, WA

The Essex • *New American* • *EP* The adventurous, seasonal menu fuses familiar New England flavors with traditional Japanese home-style cooking. The dining room wraps around the open kitchen in a modern, minimalist layout. Prix fixe available. • 30 Main St., Centerbrook, 860-237-4189 theessex.com. Closed Mon. L D SB, \$\$\$, WA

Fresh Salt at Saybrook Point Inn • *American* • *EP* Drink in the glorious water view while savoring cioppino, merlot-braised short ribs, shrimp farfalle and grilled swordfish. Reservations recommended. • 2 Bridge St., Old Saybrook, 860-395-2000 saybrook.com. Open daily. B L (Mon.-Sat.) D SB, \$\$\$, E, WA

The Griswold Inn • *American* The beloved 1776 “Gris” features classic New England cuisine in the dining room, small plates and 50 wines by the glass in the wine bar, and a lively taproom. • 36 Main St., Essex, 860-767-1776 griswoldinn.com. Open daily. L D SB, \$\$\$, E, WA

Haywire Burger Bar • *Burgers* • *EP RC* Gourmet, ground in-house Black Angus burgers can be paired with one of 28 rotating craft beers or a selection from the extensive wine list. • 730 Boston Post Road, Westbrook, 860-391-8479 haywireburgerbar.com. Open daily. L D, \$\$, WA

Iguanas Ranas Taqueria • *Mexican* Affordable, fresh and authentic Mexican food served fresh and with home-style taste. • 484 Main St., Middletown, 860-346-8630 iguanasranastaqueria.com. Closed Sun. L D, \$, WA

It's Only Natural (ION) Restaurant • *Vegetarian* • *EP RC* Vegan/vegetarian offerings with a Southwestern bent, plus a full organic bar. • 606 Main St., Middletown, 860-346-9210 ionrestaurant.com. Closed Mon. L (Tue-Sat) D SB, \$\$\$, WA

La Foresta • *Italian* This big and beautiful ristorante serves garden-fresh, ingredient-driven fine Northern Italian cuisine. It also has a VIP wine cellar and one of the state's best wine selections. • 163 Route 81, Killingworth, 860-663-1155 laforesta.com. Open daily. L (Mon-Fri) D, \$\$\$, E, WA



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Lenny & Joe's Fish Tale • Seafood • RC This Connecticut institution serves all manner of fresh seafood, from hot lobster rolls to baked stuffed shrimp to fried whole-belly clams. • 86 Boston Post Road, Westbrook, 860-669-0767 ljfish tale.com. Open daily. L D, \$\$, WA

Liv's Oyster Bar & Restaurant • Seafood • EP RC Liv's is a stylish, small neighborhood restaurant housed in an old movie theater. The menu offers dishes like sea scallops, organic salmon, bistro filet steak and warm mushroom salad. • 166 Main St., Old Saybrook, 860-395-5577 livosysterbar.com. Closed Tues. D, \$\$\$, WA

Luce • American • EP Have your aged steaks grilled over wood chips—there are 20 types to choose from. Offers seafood, an extensive wine list and a great bar atmosphere. • 98 Washington St., Middletown, 860-344-0222 lucect.com. Open daily. L D LS, \$\$, WA

Luigi's • Italian Enjoy classic Italian favorites like seafood cannelloni, chicken leonardo, veal parmigiana, whole clams, steak teriyaki and other dishes. • 1295 Boston Post Road, Old Saybrook, 860-388-9190 luigis-restaurant.com. Closed Mon. L D, \$\$, WA

Mondo • Pizza This casual, family-owned restaurant specializes in brick-oven, New York-style thin crust pizza. There is also a beer and wine bar. • 10 Main St., Middletown, 860-343-3300 mondomiddletown.com. Open daily L D, \$\$, WA

Puerto Vallarta • Mexican • RC Authentic, traditional Mexican cuisine is prepared fresh daily—sometimes even at your table—mixing time-honored recipes with innovative culinary techniques. • 200 Main Metro Square, Middletown, 860-852-0080 puertovallartausa.com. Open daily. L D, \$\$, WA

Osa • Italian • EP Chef Matt Wick serves up shared plates offer complex, Italian-inspired tastes in a striking, slatted pine décor. • 500 Main St., Middletown, 860-358-9782 osarestaurant.com. Closed Mon.-Tues. D LS, \$\$, WA

New Haven County

Adriana's • Italian Old-fashioned Italian fare, served up in generous portions. • 771 Grand Ave., New Haven, 203-865-6474 adrianasnewhaven.com. Open daily. L (Mon-Fri) D LS, \$\$, WA

Atelier Florian • Seafood New American fine-dining restaurant with a Belgium flair, featuring a raw bar, fresh seafood and private dining space. • 1166 Chapel St., New Haven, 203-859-5999 atelierflorian.net. Open daily. L D SB, \$\$, WA

b Milford • Burgers Gourmet burgers and a wide selection of beers and bourbons, with unique local offerings at each location. • 1638 Boston Post Road, Milford, 203-713-8700 burgersbeerbourbon.com. Open daily. L D LS SB, \$, WA

Baja's • Mexican • EP Casual, authentic Mexican food. • 63 Boston Post Road, Orange, 203-799-2252. Open daily. L D, \$\$, WA

Barcelona Restaurant & Wine Bar • Spanish Mediterranean • EP RC Hip restaurant serving Spanish and Mediterranean cuisine—including tapas, hot and cold. • 155 Temple St., New Haven, 203-848-3000 barcelonawinebar.com. Open daily. D LS SB, \$\$, WA

Bella'Gio • Italian • RC Classic and original recipes like lobster ravioli and chicken or veal bellagio are served up with the freshest ingredients and paired with a full variety of wine, beer and liquor. Patio dining available. • 835 W. Main St., Cheshire, 203-439-9175 bellagiocct.com. Open daily. L (Mon-Sat) D, \$\$, WA

Bella's Café • American Stylish and cozy cafe serves breakfast and lunch all day during the week, or brunch on weekends. • 896 Whalley Ave., New Haven, 203-387-7107 bellascafe.com. Closed Mon. B L SB, \$

Bin 100 • Mediterranean Feast on delicious Mediterranean cuisine elegantly served in a spacious dining room. • 100 Lansdale Ave., Milford, 203-882-1400 bin100restaurant.com. Open daily. D, \$\$\$, E, WA

Bistro Mediterranean • Mediterranean • RC This casual and relaxed restaurant has Spanish and Mediterranean influences and offers a variety of beloved dishes including scallops parrilla, paella and brussels sprout salad. • 383 Main St., East Haven, 203-467-2500 bistromediterraneanandtapasbar.com. Open daily. L D, \$\$, WA

Cask Republic • American • EP Serious chef-crafted American fare as well as creative interpretations of globally inspired dishes with an inviting and fun vibe. • 179 Crown St., New Haven, 475-238-8335 caskrepublic.com. Open daily. L D SB, \$, WA

Ceviche • Latin Fusion Several styles of ceviche are offered here. In addition, the place features a variety of sizzling Latin dishes, cocktails and 30 types of tapas. Try the Granada Mojito, which features pomegranate flavors. • 530 Middlebury Road, Middlebury, 203-527-7634 cevichelatinkitchen.com. Closed Mon. L D, \$\$, WA

Chip's Family Restaurant • American Famous for its perfect pancakes, Chip's also has a creative lunch and dinner menu, and guests are welcome to BYOB. • 321 Boston Post Road, Orange, 203-795-5065; 775 Main St. S, Southbury, 203-586-1258 chipsrestaurants.com. Open daily. B L D, \$, WA

Claire's Corner Copia • Vegetarian • EP RC Café-style spot offering globe-trotting dishes like Tia Juana quesadilla, Mediterranean pizza, Irish breakfast and Lithuanian coffee cake. • 1000 Chapel St., New Haven, 203-562-3888 clairescornercopia.com. Open daily. B L D SB, \$, WA

Consiglio's Restaurant • Classic Italian Family-owned and -run for 80 years, Consiglio's is known for classic home-style favorites like homemade cavatelli and braciolo, eggplant rollatini and lasagna. • 165 Wooster St., New Haven, 203-865-4489 consiglios.com. Open daily. L (Wed-Fri) D, \$\$, WA

Dew Drop Inn • Pub Grub • EP RC Casual pub and grill known for its burgers, wide selection of craft beers and Peanut Butter & Jelly Chicken Wings. • 5 North Ave., Derby, 203-735-7757 facebook.com/Dewdropinnct. Open daily. L D LS, \$, WA

Dino's Seafood • Seafood This family-run favorite of local diners for more than five decades prides itself on serving high-quality seafood with the taste of love and joy in every order. Customer favorites include strip clams, fritters, lobster rolls, and top-split hot dogs accompanied with a local craft beer. • 540 Washington Ave., North Haven, 203-239-5548 dinosseafood.com. Closed Mon. L D, \$, WA

Domenic & Pia Downtown Pizzeria • Pizza • EP Enjoy the pizza made with simple, straightforward ingredients, or go for one of their signature subs. • 3 Brook St., Waterbury, 203-753-3401 facebook.com/domenickandpiadowntownpizzeria. Closed Sun. L D, \$

Elm City Social • American • EP Features creative and upscale pub-friendly fare in a visually impressive setting. There is also an assortment of excellent cocktails offered. • 286 College St., New Haven, 475-441-7436 elmcitysocial.com. Open daily. L (Mon-Fri) D LS SB, \$, WA

Frank Pepe Pizzeria Napoletana • Pizza • EP RC While world-famous white clam pizza is the standout, just about any pie here is worth the wait. • 157 Wooster St., New Haven, 203-865-5762; 130 Reidville Drive, Waterbury, 475-235-2145 pepespizzeria.com. Open daily. L (Mon.-Fri.) D, \$, WA

G-Zen • Vegetarian • EP RC Focused on green business ethics, G-Zen offers up locally sourced vegetarian, vegan, organic and sustainable cuisine. Saturday brunch and takeout available. • 2 E. Main St., Branford, 203-208-0443 g-zen.com. Closed Sun-Mon. L (Sat) D, \$\$, E

Geronimo Tequila Bar & Southwest Grill • Southwestern Fusion • EP Mix of traditional Native American, Mexican, Spanish and Anglo-American fare, with bold flavors and authentic ingredients. • 271 Crown St., New Haven, 203-777-7700 geronimobarandgrill.com. Open daily. L D LS SB, \$\$, WA

Heirloom • Modern Continental Seasonal Farm & Coastal menu draws its inspiration from the New England pantry with fresh ingredients sourced from regional heritage growers and artisan suppliers. Expansive international wine collection. • The Study at Yale, 1157 Chapel St., New Haven, 203-503-3919 heirloomnewhaven.com. Open daily. B L (Mon-Fri) D LS SB, \$\$, WA

Home • American Whether in the main "dining room" or the "living room" lounge, Home offers up locally sourced food and a wide selection of regional craft brews to make its guests feel comfortable and comforted. • 1114 Main St., Branford, 203-483-5896 homerestaurantct.com. Closed Mon. L D LS, \$\$, E

House of Naan • Indian • EP Contemporary and savory Indian dishes, with Fusion craft cocktails enlivened by authentic fresh Indian spices and an enjoyable atmosphere. • 65 Howe St., New Haven, 203-562-6226 houseofnaan.com. Open daily. L D LS, \$\$, WA

Ibiza Tapas • Tapas Enjoy a taste of Spain with a wide variety of either hot or cold tapas and an extensive wine bar, in either the vibrantly colored dining area or outdoor patio. • 1832 Dixwell Ave., Hamden, 203-691-7027 ibizatapaswinebar.com. Closed Mon. L D LS, \$, WA

L'Orcio • Contemporary Italian This upscale contemporary restaurant features an outdoor patio and a menu of house-made pastas, grilled whole fish and steaks with seasonal cuisine. • 806 State St., New Haven, 203-777-6670 lorcio.com. Closed Mon. D, \$\$\$

La Tavola Ristorante • Classic Italian • EP Enjoy a twist on classic Italian cuisine with prosciutto-wrapped figs, pepper beef carpaccio and pepper-encrusted Ahi tuna. • 702 Highland Ave., Waterbury, 203-755-2211 latavolaristorante.com. Open daily. L (Mon-Sat) D, \$\$\$, WA

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Lao Sze Chuan • Asian In Chinese, Lao means "old, authentic, traditional," and that's the restaurant's goal: to provide authentic Chinese cuisine at a reasonable price. • 1585 Boston Post Road, Milford, 203-783-0558 tonygourmetgroup.com. Open daily. L D, \$, WA

Le Petit Café • French • EP Simple, fresh and elegant dining with the menu du jour in a cozy, unpretentious atmosphere. • 225 Montowese St., Branford, 203-483-9791 lepetitcafe.net. Closed Mon.-Tues. D, \$\$\$, WA

Lenny & Joe's Fish Tale • Seafood • RC This Connecticut institution serves all manner of fresh seafood, from hot lobster rolls to baked stuffed shrimp to fried whole-belly clams. • 501 Long Wharf Drive, New Haven, 203-691-6619; 1301 Boston Post Road, Madison, 203-245-7289 ljfishsale.com. Open daily. L D, \$, WA

Mamoun's • Middle Eastern • RC Authentic Middle Eastern cuisine, made from scratch using fresh, natural ingredients, fine imported spices and signature recipes, served in a traditional environment. • 85 Howe St., New Haven, 203-562-8444 mamouns.com. Open daily. L D LS, \$, WA

Midnight Ramen • Asian • RC From 11 p.m. to 3 a.m. Fri. & Sat., Anya Sushi serves authentic Japanese Ramen, as well as varieties of sake, wine and Japanese beer. • 1150 Chapel St., New Haven, 203-891-6716 midnightramen.com/. Fri. & Sat. only LS, \$, WA

Park Central Tavern • American The dynamic weekly menu showcases signature entrées and classic favorites made with fresh New England ingredients. • 1640 Whitney Ave., Hamden, 203-287-8887 parkcentraltavern.com. Closed Mon. L (Wed-Sun) D SB, \$, WA

The Place • Seafood • EP RC Outdoor restaurant where seafood is cooked over an 18-foot fire pit. Open seasonally May-Sept. and weekends in Oct. • 901 Boston Post Road, Guilford, 203-453-9276 theplaceguilford.com. Open daily. L (Sat-Sun) D, \$, WA

Prime 16 • Burgers • EP Select from a list of gourmet burgers or build your own, plus a variety of sandwiches, salads and small plates. • 172 Temple St., New Haven, 203-782-1616; 464 Boston Post Road, Orange, 203-553-9616 prime16.com. Open daily. L D LS SB (Orange), \$, WA

Puerto Vallarta • Mexican • RC Authentic, traditional Mexican cuisine is prepared fresh daily – sometimes even at your table – mixing time-honored recipes with innovative culinary techniques. • 377 Boston Post Road, Orange, 203-799-9977 puertovallartausa.com. Open daily. L D, \$, WA

Ristorante Luce • Classic Italian Enjoy the double-cut veal chops, pane cotto, risotto pescatore and daily fish specials. Extensive wine list. • 2987 Whitney Ave., Hamden, 203-407-8000 ristoranteluce.net. Open daily. L (Mon-Fri) D, \$, WA

Sally's Apizza, New Haven • Pizza • EP Each pie is individually hand-made and carefully baked in the coal-fired oven at this New Haven landmark. • 237 Wooster St., New Haven, 203-624-5271 sallysapizza.com. Closed Mon.-Tues. L D, \$, WA

Señor Pancho's • Mexican Festive spot serving up terrific fresh salsa and margaritas to go with mole poblano, carne asada and fajitas. • 280 Cheshire Road, Prospect, 203-758-7788; 385 Main St. S., Southbury, 203-262-6988 senorpanchos.com. Open daily. L D, \$, E, WA

Shell & Bones Oyster Bar & Grill • Seafood • EP RC This waterside restaurant features the celebrated creations of executive chef Arturo Franco-Camacho whose specialties include steak and seafood. • 100 South Water St., New Haven, 203-787-3466 shellandbones.com. Open daily. D L (Sat.-Sun.), \$\$\$, WA

Spiga • Italian • RC Pair a small plate, entrée or brick-oven pizza with one of more than 30 wines on hand. • 136 Main St., New Canaan, 203-920-1351 eatataspiga.com. Open daily. L D LS SB, \$, WA

Turkish Kebap House • Turkish Offers a range of Turkish fare, with seafood and vegetarian options available. • 1157 Campbell Ave., West Haven, 203-933-0002 turkishkebaphouse.com. Open daily. L D LS, \$, WA

Union League Cafe • French • EP RC Designed to capture the conviviality and old-world charm of a Parisian brasserie – less formal, more lively, unpretentious but with attention to memorable food, wine and service. • 1032 Chapel St., New Haven, 203-562-4299 unionleaguecafe.com. Closed Sun. L (Mon-Fri) D, \$\$\$, WA

Viron Rondo Osteria • Italian The seasonal menu includes well-known and loved Italian classics as well as new dishes, using local, sustainable and organic ingredients. • 1721 Highland Ave., Cheshire, 203-439-2727 vironrondosteria.com. Open daily. L D LS, \$, WA

The Wharf • New American • EP This spot at the Madison Beach Hotel serves up award-winning, farm-to-table New England cuisine with a contemporary flair and a side of water views. • 94 West Wharf Road, Madison, 203-350-0014 madisonbeachhotel.com. Open daily. B L D, \$\$\$, WA

Zinc • American • EP Their modern interpretation of "American Food" is local market-inspired and globally infused with a focus on sustainable food, offering a dining experience fit for even the most enthusiastic of foodies. • 964 Chapel St., New Haven, 203-624-0507 zincfood.com. Closed Sun. L (Tue-Fri) D, \$\$\$, WA

New London County

Bleu Squid • American A bakery and cheese shop serving 30 cheeses and dozens of different cupcakes. Also serves up breakfast as well as grilled cheese sandwiches to go, freshly made and to order, including the best-selling lobster grilled cheese. • 27 Coogan Blvd., Mystic, 860-536-6343 dessertsmycticct.com. Open daily. B L, \$, WA

Caffé NV • Greek • RC Favorites include pasta à la Philip and shrimp Saganaki at this restaurant with stained-glass windows and brick walls. • 57 Boston Post Road, Waterford, 860-444-8111 cafenv.com. Closed Sun. L D, \$, WA

The Captain Daniel Packer Inn • American This 1754 whaler's inn features a view of the Mystic River along with dishes like lemon pepper chicken, filet mignon and Faroe Island salmon. • 32 Water St., Mystic, 860-536-3555 danielpacker.com. Open daily. L D, \$\$\$, E, WA

Chester's Barbecue • Barbecue • EP RC Mouthwatering, slow-cooked barbecue is the name of the game here. Choose from BBQ favorites like smoked ribs, chicken, brisket and burnt ends. • 943 Poquonock Road, Groton, 860-449-6868 chestersbbq.com. Open daily. L D, \$, WA

David Burke Prime • American An updated steakhouse menu with dry-aged beef, as well as terrific pork, chicken and seafood specialties. The steak served here is truly a cut above. • Foxwoods Resort Casino, Mashantucket, 860-312-8753 davidburkeprime.com. Open daily. L (Mon-Sat) D SB, \$\$\$, WA

Flanders Fish Market & Restaurant • Seafood • RC Flanders excels at lobster bisque, fish-and-chips and broiled seafood. Known for its Sunday brunch, fresh seafood market and New England clamcakes. • 22 Chesterfield Road, East Lyme, 860-739-8866 flandersfish.com. Open daily. L D SB, \$, WA

Friar Tuck's Tavern • Pub Grub • RC A faithful tribute to the original idea of a pub, with a warm atmosphere and unfussy, unpretentious, but hearty and filling food. • 15 Water St., Mystic, 860-572-6069 friartucksmystic.com. Open daily. L D LS, \$, E, WA

Kensington's at Norwich Inn • American A first-class restaurant serving gourmet food with an emphasis on natural meats, fresh, locally sourced produce and healthy preparations. • 607 West Thames St., Norwich, 860-425-3630 thespaatnorwichinn.com/kensingtons. Open daily. B L D SB, \$\$\$, E, WA

Michael Jordan's Steak House • American USDA prime steaks, chops and fresh seafood paired with an extensive wine list. • Mohegan Sun, Uncasville, 860-862-8600 michaeljordansteakhouse.com. Open daily. D LS, \$\$\$, WA

The Old Lyme Inn • American The Inn's restaurant and bar features a locally sourced menu with a modern twist on traditional dishes. Enjoy blues music from the patio on weekends and live jazz music during Sunday brunch. • 85 Lyme St., Old Lyme, 860-434-2600 oldlymeinn.com. Closed Sun.-Mon. L D SB, \$\$\$, E, WA

Rise, Mystic • American • RC Breakfast spot in a homey and comfortable atmosphere, offering both standard breakfast fare and some unique twists. Lunch is also available. • 10 Water St., Mystic, 860-415-9519 risemysticct.com. Closed Tues. B L, \$, WA

S&P Oyster Co. • Seafood • RC Serving traditional New England seafood with a South American flair. Enjoy oysters on the half shell, PEI mussels, fresh cuts of fish and Creekstone Farms steaks grilled over hardwoods. Call ahead for priority seating. • 1 Holmes St., Mystic, 860-536-2674 sp-oyster.com. Open daily. L D, \$\$\$, WA

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Tolland County

Bidwell Tavern & Cafe • American This 1822 Coventry tavern, once the town hall, offers prime rib, chicken wings and 24 beers on tap. • 1260 Main St. (Route 31), Coventry, 860-742-6978 thebidwelltavern.com. Open daily. L D LS, \$\$, E, WA

The Blue Oak at the Nathan Hale Inn • American On the UConn campus, enjoy honest New England-style dishes and lighter fare. • 855 Bolton Road, Storrs, 860-427-7888 nathanhaleinn.com. Open daily. B L D, \$\$, WA

Camille's Wood Fired Pizza • Pizza • EP Pair the fresh pizzas, pastas and artisan dishes with a diverse selection of wines or craft beers. • 23 Fieldstone Commons, Tolland, 860-896-6976 camillespizza.com. Closed Mon. L D, \$, WA

Lake View • Seafood / Italian Fresh seafood, Italian dishes, paninis, salads, burgers and wings are served in a casual, romantic waterside setting. • 50 Lake St., Coventry, 860-498-0500 coventrylakeview.com. Open daily. L D LS, \$\$, E, WA

Little Mark's Big BBQ • Barbecue Little Mark's famous homemade sauces, such as Kansas City Sweet, Pork Pickin' Vinegar and Texas Hot, enhance the beef and pork ribs. • 226 Talcottville Road, Vernon, 860-872-1410 littlemarksbbq.com. Open daily. L D, \$\$, WA

Rein's New York Style Deli-Restaurant • American • EP RC Bright and bustling Jewish deli serving everything from challah French toast and potato pancakes to pastrami reubens and cheese blintzes. • 435 Hartford Tpke., Vernon, 860-875-1344 reinsdeli.com. Open daily. B L D LS, \$, WA

Tavern House Grill • American This pub-style sports bar features live entertainment and regular karaoke events. On the menu: steaks, burgers, grilled sandwiches and wings. • 200 Merrow Road, Tolland, 860-872-0332 tavernhousegrill.com. Open daily. L D SB, \$, E, WA

True Blue Tavern at the Nathan Hale Inn • American Great casual dining in a fun atmosphere celebrating the spirit of UConn athletics. • 855 Bolton Road, Storrs, 860-427-7888 nathanhaleinn.com. Open daily. L D, \$\$, WA

Utsav Indian Cuisine • Indian • EP This gem boasts a menu of delectable Indian treats such as shamm savora or calamari cochin. • 575 Talcottville Road, Vernon, 860-871-8714 utsavct.com. Open daily. L D, \$, WA

Windham County

The Courthouse Bar & Grille • American • EP Serves lots of great appetizers, plus "arresting" main courses such as seafood casserole and Montreal sirloin. • 121 Main St., Putnam, 860-963-0074 courthousebarandgrille.com. Open daily. L D LS, \$\$, WA

Fiesta Cinco De Mayo • Mexican A festive spot offering pollo salsa verde, carne asada and great guacamole. • 1228 Main St., Willimantic, 860-423-9524 fiestacincodemayoct.com/. Open daily. L D, \$\$, WA

The Flatbread Company, Canton • Pizza • EP Wood-fired, clay oven pizza made from organic and all-natural ingredients. • 110 Albany Turnpike #914, Canton, 860-693-3314 flatbreadcompany.com/canton/. Open daily. L D, \$, WA

Hank's Restaurant • American A family place serving home-style favorites like baked stuffed shrimp, lobster salad rolls and prime rib. • 416 Providence Road, Brooklyn, 860-774-6071 hanksrestaurant.com. Open daily. L D, \$\$, WA

The Heirloom Food Company • Vegan • EP Organic cafe & juice bar offering locally sourced, organic ingredients. • 630 N. Main St., Danielson, 860-779-3373 eatheirloomfood.com. Closed Sun.-Mon. B L, \$, WA

The Inn at Woodstock Hill • American The menu at this historic estate includes shrimp-and-sea-scallop stir-fry and duckling à l'orange. Hours vary by season. • 94 Plaine Hill Road, Woodstock, 860-928-0528 woodstockhill.com. Closed Mon. L D SB, \$\$\$, WA

The Mansion at Bald Hill • American Entrees include pistachio salmon and New Zealand rack of lamb, and don't skip the lobster mac 'n' cheese. • 29 Plaine Road, South Woodstock, 860-974-3456 mansionatbaldhill.com. Closed Mon. D SB, \$\$\$, WA

Willimantic Brewing Co. / Main Street Café • Brew Pub This pioneering brewery is located within a historic U.S. Post Office building. Beers are brewed in full view of diners. Try the ale-steamed mussels. Other Connecticut craft beers available. • 967 Main St., Willimantic, 860-423-6777 willibrew.com. Open daily. L (Tue-Sun) D LS, \$\$, WA



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DEADLINES: Materials should be received by the 25th of the second month preceding the issue (for example, June 25 for August).

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What's On!

Connecticut Public

06.2018
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3 SECONDS BEHIND THE WHEEL

A Shockingly
Honest Look
at Today's
Distracted Driver



Thursday,
June 21 at 8 p.m.

Only on

 **cptv**



PRESIDENT'S MESSAGE



As the summer months roll in, Connecticut Public, home of Connecticut Public Television and Connecticut Public Radio, has some news to share and we hope you're as excited as we are about it!

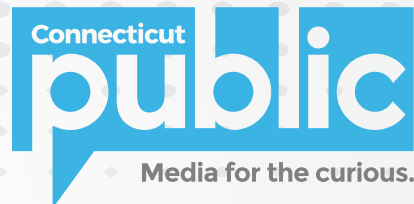
First, June brings the premiere of our new documentary *3 Seconds Behind the Wheel*. A follow-up to our 2008 documentary *Parents and Teens Behind the Wheel*, *3 Seconds* explores dangerous driving behaviors that impact road safety. Using in-car cameras and advanced tracking technology, the film follows the lives of eight drivers over six months, revealing the true consequences of distracted driving. *3 Seconds Behind the Wheel* premieres Thursday, June 21 at 8 p.m. on Connecticut Public Television and airs nationally on public media stations later in the year. For more information, visit cptv.org/3seconds or see our feature article in this issue.

We are pleased to share that Connecticut Public Radio has received two Regional Edward R. Murrow Awards from the Radio Television Digital News Association! Both honors were for *The Island Next Door*, an ongoing reporting project that tells the stories of Puerto Rican residents with ties to Connecticut and New England as well as ongoing efforts to rebuild after Hurricane Maria. The multimedia initiative includes a robust website with continuing coverage, photos, and videos. Congratulations to our newsroom for this outstanding and well-deserved achievement. Find these award-winning reports and more at theislandnextdoor.wnpr.org.

Finally, the nominations for the 41st Boston/New England Emmy Awards were recently announced, and we are proud to report that Connecticut Public productions have received nine nominations. Programs honored include *Sharing Connecticut*, *Unlearning: Breaking Bias. Building Community.*, *A Month After Maria*, *Efforts to Bring Clean Water To Remote Parts of Puerto Rico*, and more. The winners will be announced at the awards ceremony on Saturday, June 2. For a full list of nominees, please visit ctpublic.org.

Of course, none of this would be possible without you, our members, whose support makes it all possible. We thank you!

PRESIDENT AND CEO, CONNECTICUT PUBLIC



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Endeavour SEASON 5 **ON MASTERPIECE**

Sundays at 9 p.m.
beginning June 24 on CPTV

Shaun Evans returns for a fifth season of the popular series as the young Endeavour Morse, before his signature red Jaguar but with his deductive powers already running in high gear. Roger Allam also returns as Endeavour's mentor, DI Fred Thursday, for more crime-solving in 1960s Oxford.

The Great British Baking Show

Fridays at 10 p.m. beginning June 22 on CPTV

The delectable, beloved, international phenomenon returns for a fifth season featuring original judges Mary Berry and Paul Hollywood. With 30 new challenges, each episode will test baking prowess, creativity, and skill in a bid to find the UK's best amateur baker.



NOVA: **Extreme Hurricane Disasters**

Wednesday, June 27 at 9 p.m. on CPTV

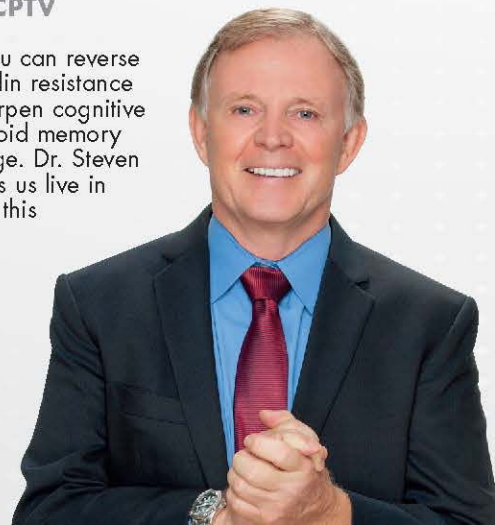
Dive into the devastation wrought by Hurricanes Harvey, Irma, and Maria. How can scientists better predict these storms, and what does the 2017 season tell us about the likelihood of similar storms in the future?



The Better Brain Solution **with Dr. Steven Masley**

Monday, June 4
at 8 p.m. on CPTV

Discover how you can reverse and prevent insulin resistance in the brain, sharpen cognitive function, and avoid memory loss — at any age. Dr. Steven Masley also joins us live in studio to discuss this new special.





America's Test Kitchen

Saturdays at 2 p.m. on CPTV

Season 18 continues with all-new episodes featuring equipment reviews, taste tests, and recipes for the home cook. Join hosts Bridget Lancaster and Julia Collin Davison as they grill chicken drumsticks and swordfish skewers, harness the power of science to make stovetop macaroni and cheese and roasted beef tenderloin, and share the secrets behind several signature dishes.

Want more from America's Test Kitchen? Find new recipes every week at cptv.org/americas-test-kitchen.



Pasquale Esposito

CELEBRATES ITALIAN PIAZZAS

Sunday, June 3 at 6:30 p.m. on CPTV



EXCLUSIVE TICKET & MEET AND GREET OPPORTUNITIES AVAILABLE

Italian tenor Pasquale Esposito celebrates the piazzas of Italy and the music they inspire in this all-new special. Combining a stunning concert recorded live at the 13th century Castello Giusso on Italy's Amalfi Coast with travel footage from Naples and Sorrento, Esposito dazzles the crowd joined by soprano Mayssa Karaa and the Orchestra di Santa Chiara.



All-Star Film Collection

Saturdays at 8 p.m. and
Sundays at 2 p.m. on CPTV

Grab some popcorn and tune in for three classic movies airing throughout the month of June.

High Society
June 16 & 17

Seven Brides for Seven Brothers
June 23 & 24

The Thin Man
June 30



The Barnes Way

Discover How A Connecticut Original Went Global
This Month on Connecticut Public Television

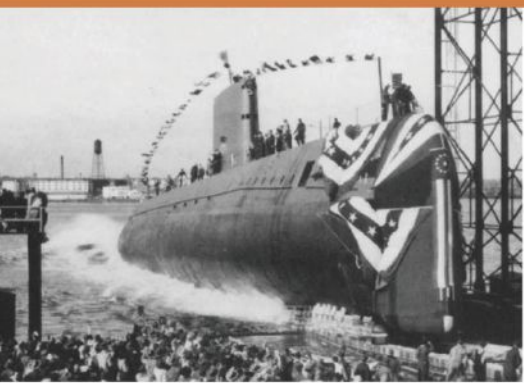
From clocks to hoopskirts, typewriters to bicycles, Barnes Group Inc. has been at the forefront of innovation in Connecticut and the world for over 160 years. Founded in 1857 by Wallace Barnes in Bristol, the company has manufactured springs for countless products for generations. The company's history and deep impact on global manufacturing is explored in *The Barnes Way*, premiering this month on Connecticut Public Television.

The film also considers how Barnes products followed the trajectory of major scientific breakthroughs; they were in the USS Nautilus submarine, John Glenn's space suit, the Mars

Rover. Interviews with three generations of Barnes family members, former employees, and top managers highlight how the family-run company grew to world prominence and became a major player in the manufacturing and aerospace industry, while never forgetting its roots in the Constitution State.

***The Barnes Way* premieres Tuesday, June 19 at 8 p.m. on Connecticut Public Television.**

Only On 



3 SECONDS BEHIND THE WHEEL

A SHOCKINGLY HONEST LOOK AT TODAY'S DISTRACTED DRIVER

Three seconds. That's how long it takes to choose a song, send a text message, or drive the length of a football field. That's also the amount of time many drivers engage in activities that can impact how safely they drive.

Premiering Thursday, June 21 at 8 p.m. on Connecticut Public Television, *3 Seconds Behind the Wheel* explores the driving patterns that are impacting road safety today. Producers gathered, observed, and examined weekly data from subjects in Florida and Connecticut to get a fresh picture of the many activities drawing drivers' attention off the road ahead of them.

In-car cameras and other tracking technology were used to monitor eight drivers over six months, producing often-hidden behavior. Participants were caught eating, texting, and participating in other activities at alarming rates.

In addition to following drivers, *3 Seconds Behind the Wheel* gives audiences a firsthand look at emerging technologies that could one day offer solutions to rising crash statistics. The documentary features research by Google using driving simulators to help develop next gen in-car infotainment systems, and explores how one Swedish company is developing technology that could one day allow cars to understand human feelings and make driving decisions based on individual needs.

Although the documentary may surprise viewers, producer, writer, and director Jennifer Boyd insists that producers were hesitant to judge any of the participants. "Our goal with this project was to identify the temptations leading to unsafe driving habits, and to find ways to curtail these behaviors in the future." She continued, "While many of these habits will shock you, this is a very honest and intimate look at human nature. And it provides a little insight into some truths about all of us."





ONE WAY

YIELD

DETOUR

3 SECONDS
BEHIND THE WHEEL

Free
Screening
Thursday, June 7

Join us

for a free screening of
3 Seconds Behind the Wheel
before the film premieres!

Thursday, June 7

6-8 p.m.

Travelers Claim University
Windsor, Connecticut

The event is free and open to the
public, but registration is required.
Please visit cptv.org/3seconds
to register.

3 Seconds Behind the Wheel
premieres Thursday, June 21 at 8 p.m.
on Connecticut Public Television.

More information can be found at
cptv.org/3seconds.

Presenting Sponsor:

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Only on

 **cptv**

New Film Explores

Paul Newman's Impact on Thousands of Families around the World



In 1988, actor and philanthropist Paul Newman opened The Hole in the Wall Gang Camp in Ashford, Connecticut, a free camp where children with serious illnesses could escape the fear and isolation of their medical conditions. Three decades later, there are 30 camps and programs around the world united under the SeriousFun Children's Network. To date, SeriousFun's mission has served more than 732,000 children and families, providing a diverse range of inclusive programs designed to help kids

"kick back and raise a little hell."

Premiering this June on Connecticut Public Television,

A World of Possibilities: SeriousFun Children's Network

features footage from SeriousFun camps around the world, as well as interviews with campers, volunteers, and family members. Discover how the SeriousFun Children's Network has provided a unique place to be heard and understood, and see how Newman's passion for helping others contributed to a global community up to some serious good.



This is serioüsfun

***A World of Possibilities:
SeriousFun Children's Network***
premieres Thursday, June 28 at 8 p.m.
on Connecticut Public Television.

Connecticut
public
Television





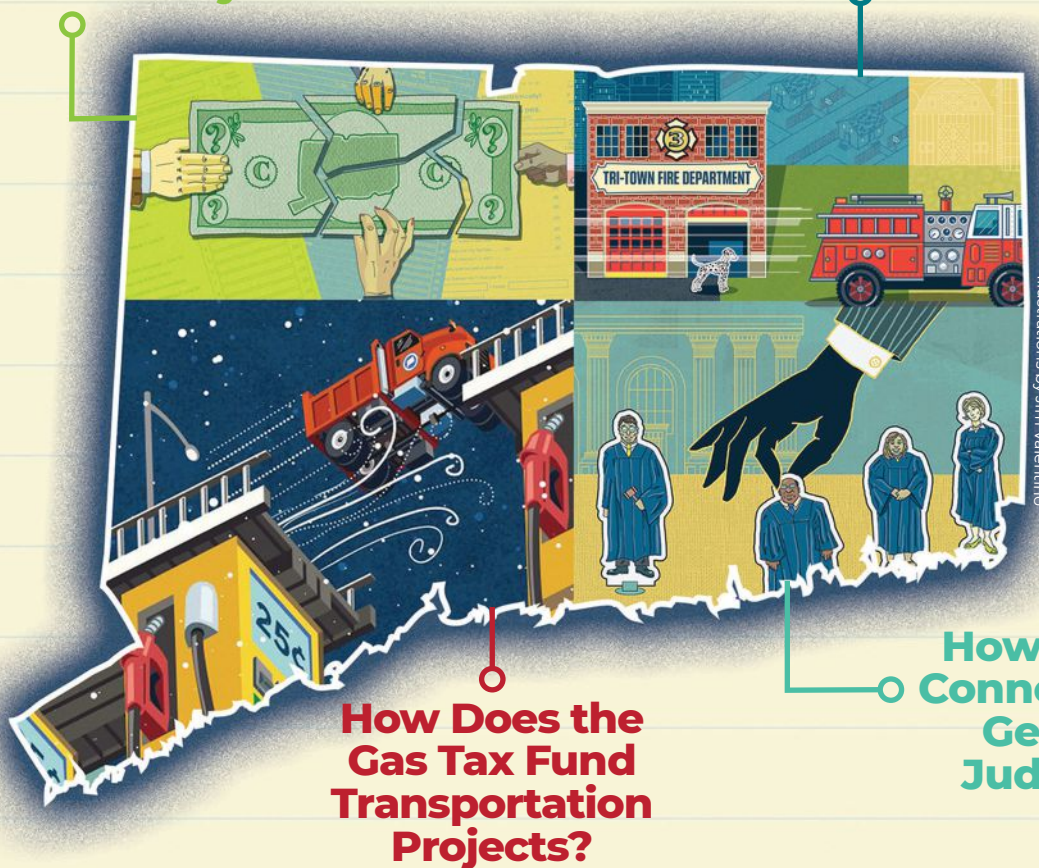
Extra Credit

A collaborative project
from Connecticut
Public Radio and
The Connecticut Mirror

In this occasional radio feature, we'll dig a little deeper into some of those lessons from civics class and discuss how Connecticut works. ***On Extra Credit, we talk through questions like:***

**Where Does
Connecticut
Get Its Money?**

**What is
Regionalization?
Can It Help
Connecticut
Cities and Towns?**



**How Does the
Gas Tax Fund
Transportation
Projects?**

**How Does
Connecticut
Get Its
Judges?**
















**Hear the complete series
at ctextracredit.org**



Extra Credit is made possible by The Robert & Margaret Patricelli Family Foundation.

Prime Time | June 1-6

- CPTV Original, CPTV National Production or Presentation, or CPTV Co-production indicated in **blue font**.
- Program or episode premiere indicated by a **P**. Live broadcasts indicated by a **L**.
- Asterisk indicates that show begins prior to 8 p.m.; two asterisks indicate that show ends after 12 a.m. Visit CPTV.org/schedule for exact start and end times.
- This schedule is accurate as of press time; visit CPTV.org/schedule for the most up-to-date program schedule.

FRI 1	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
 cptv	Retire Safe & Secure with Ed Slott Ed Slott discusses recent changes to the tax code and talks about how to protect one's savings.				Infinity Hall Live - Melissa Etheridge Etheridge performs "Come to My Window" and more.		Bluegrass Underground - The Mavericks	Bluegrass Underground - The Chris...
 pspirit	Sing That Thing, Season 4 	Hollywood Idols	The Public Television Feature Film Collection - Seven Brides for Seven Brothers  When a trapper decides to marry, his brothers aim to follow suit.			Science Goes to the Movies	On Story	
SAT 2	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
 cptv	The Kate - Black Violin The gifted duo known as Black Violin skillfully combines classical with hip-hop, tantalizing fans of both genres.			Doo Wop Generations (My Music) Kenny Vance & the Planotones, the Duprees, and other performers pass the torch to the new generation of doo wop stars.				
 pspirit	A Place to Call Home, Season 3 - Living in the Shadow		Death in Paradise - The Blood Red Sea		Grantchester, Season 2 on Masterpiece - Part 3		The Collection on Masterpiece - Part 1**	
SUN 3	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
 cptv	The Kate - Black Violin (See CPTV, June 2 at 8 p.m.)			The Highwaymen: Live at Nassau Coliseum Willie Nelson, Waylon Jennings, Johnny Cash, and Kris Kristofferson shine in this classic 1990 performance.			10-Day Belly Slimdown with Dr. Kellyann** Dr. Kellyann shares her plan for blasting belly fat.	
 pspirit	Nature - Naledi: One Little Elephant A group of people help a baby elephant survive and find her place.			Gorongosa Park: Rebirth of Paradise - Part 5: Battle Lines		First Peoples - Part 5: Europe Follow early <i>Homo sapiens</i> into Europe.		Journeys in India
MON 4	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
 cptv	Better Brain Solution with Dr. Steven Masley Dr. Masley shares ways to prevent disabling memory loss, as well as diabetes and prediabetes. In this special presentation, Dr. Masley will be live in the CPTV studio!			Pavlo: Live in Kastoria International recording artist Pavlo returns to Greece to perform old favorites and new classics.			Joe Bonamassa: British Blues... **	
 pspirit	Rick Steves' Special - The Holy Land: Israelis and Palestinians Today Rick Steves tours Jerusalem, Tel Aviv, a home in Bethlehem, and more.				Conquistadors with Michael Wood - The Fall of the Aztecs		The Mystery of Chaco Canyon Explore the mysterious site.	
TUE 5	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
 cptv	The Migraine Solution  This new science-based special unravels the mysteries and debunks the myths about migraines.			Nature - Naledi: One Little Elephant (See CPTV Spirit, June 3 at 8 p.m.)			Food: What the Heck Should I Eat? with Mark Hyman, M.D.** Which foods best nurture health?	
 pspirit	NOVA Wonders - What Are Animals Saying?		Nature - My Bionic Pet Amazing prosthetics help disabled animals.		NOVA - Bird Brain Just how smart are birds?		Independent Lens - National Bird Light is shed on the U.S. drone war.	
WED 6	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
 cptv	The Kate - Black Violin (See CPTV, June 2 at 8 p.m.)			Doo Wop Generations (My Music) (See CPTV, June 2 at 9:30 p.m.)				
 pspirit	Slovakia: Treasures in the Heart of Europe		Let There Be Light Artists create incredible stained-glass windows.		Independent Lens - Limited Partnership A gay couple fought for marriage and immigration equality for 40 years.			Arts in Context



THE KATE: BLACK VIOLIN


















Saturday, June 2; Sunday, June 3; Wednesday, June 6 at 8 p.m. on CPTV



EXCLUSIVE TICKETS & MEET AND GREET OPPORTUNITIES AVAILABLE

The gifted duo takes *The Kate* stage and skillfully and daringly combines classical with hip-hop — and tantalizes fans of both genres. Wil B and Kev Marcus play pieces by Aaron Copeland, J. S. Bach, Imagine Dragons, and their own powerful compositions.

Prime Time | June 7-12

THU 7	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
 cptv	A Job Like No Other: Interviews with Candidates for Governor of Connecticut 		Retire Safe & Secure with Ed Slott Ed Slott discusses recent changes to the tax code and talks about how to protect one's savings.			BrainFit: 50 Ways to Grow Your Brain with Daniel Amen, M.D. & Tana Amen, R.N.		
 pspirit	Retire Safe & Secure with Ed Slott (See CPTV, June 1 at 8 p.m.)				The Great British Baking Show, Season 1 - Masterclass 4		Martha Bakes	Baking with Julia
FRI 8	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
 cptv	Mister Rogers: It's You I Like Fred Rogers and the beloved children's series <i>Mister Rogers' Neighborhood</i> are celebrated.			A Conversation with Bill Moyers Journalist, political commentator, and author Bill Moyers reflects on his life and storied career.		The Better Brain Solution with Dr. Steven Masley		
 pspirit	Celtic Gold: An Irish Song & Dance Journey  This concert celebrates Irish music, song, and dance.			American Epic Sessions Jack White and T Bone Burnett lead a recording session using a recording device from the 1920s.				On Story
SAT 9	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
 cptv	Viewers' Favorites Tune in for a selection of music specials, how-to programs, and other shows that can only be found on CPTV!							
 pspirit	I Miss Downton Abbey! Revisit treasured moments from the series, and see behind-the-scenes clips.			You Are Cordially Invited	Grantchester, Season 2 on Masterpiece - Part 4		The Collection on Masterpiece - Part 2	
SUN 10	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
 cptv	Viewers' Favorites (See CPTV, June 9 at 8 p.m.)							
 pspirit	Nature - Sex, Lies & Butterflies Follow butterflies on one of the greatest migrations on Earth.			Gorongosa Park: Rebirth of Paradise - Part 6: Roaring Back		Rwanda: The Royal Tour  Rwanda's president hosts a tour.		Journeys in India
MON 11	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
 cptv	Antiques Roadshow - Omaha, Part 1 Journey to Nebraska to learn about amazing vintage items.		Antiques Roadshow - Omaha, Part 2 Finds include 1955 Whitey Ford and 1951 Yogi Berra jerseys.		Secrets of the Dead - The Mona Lisa Mystery A different version of the "Mona Lisa" is uncovered.		Civilizations - Part 5: Renaissance The Islamic empires and Renaissance Italy are explored.	
 pspirit	Weekends with Yankee	Weekends with Yankee	Africa's Great Civilizations - Part 1: Origins		Conquistadors with Michael Wood - Conquest of the Incas		Craft in America - Borders  Craft artists influence each other.	
TUE 12	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
 cptv	Civilizations - Part 6: Paradise on Earth  Humanity's artistic urge to depict nature is explored.		Summer of Love: American Experience Thousands flocked to San Francisco in the summer of '67.		Frontline - Life on Parole		Coexist An experiment in government-mandated reconciliation after the Rwandan genocide is revealed.	
 pspirit	NOVA Wonders - What's Living in You?		Gluten Free Explore facts and controversies surrounding gluten.		In Defense of Food Join author Michael Pollan on a fascinating journey to find out what humans should eat to be healthy.			



I Miss Downton Abbey!

**Saturday, June 9
at 8 p.m. on CPTV Spirit**

Revisit treasured moments from the unforgettable series, including behind-the-scenes clips and interview footage. Celebrate the stellar cast, the superb writing, and the spectacular locations of the most successful British drama ever.

Prime Time | June 13-18

WED 13	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
 cptv	Nature - Fabulous Frogs Sir David Attenborough explores the weird and wonderful world of frogs.		NOVA - Building Chernobyl's Megatomb Engineers race to contain radioactive materials.		NOVA - Rise of the Robots Meet the world's most advanced humanoid robots as they leave the lab.		Antiques Roadshow - Omaha, Part 1 (See CPTV, June 11 at 8 p.m.)	
 spirit	Roads to Memphis: American Experience		The Island Murder: American Experience		Independent Lens - Real Boy Trans teen Bennett is profiled.		Independent Lens - Wilhemina's War	
THU 14	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
 cptv	Secrets of Selfridges Uncover hidden stories about Selfridges in London.		800 Words, Season 1 - Part 1 After his wife dies, George moves his kids to the town of Weld.		Shetland, Season 4 - Part 1  Perez and the team are forced to reopen a 23-year-old cold case.		Ask This Old House	This Old House
 spirit	The Toolbox of America Explore a Connecticut city's transformation.		This Old House Hour Mike Rowe discusses the need for tradespeople.		This Old House Hour Tom and an intern pour a new foundation.		Martha Bakes	Baking with Julia
FR 15	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
 cptv	Midsomer Murders - The Glitch, Part 1  Did a maverick scientist's discovery lead to murder?		Death in Paradise - Stumped in Murder The president of Saint Marie's cricket club is found shot.		Soundstage - Michael McDonald  The singer performs beloved songs like "What a Fool Believes."		Soundstage - The Manhattan Transfer/Take 6  Take 6 and the Manhattan Transfer perform.	
 spirit	Sing That Thing, Season 4 	Hollywood Idols	Live from Lincoln Center - Falsettos Nominated for five 2017 Tonys, this is a poignant and humorous look at a modern family set amidst the emerging AIDS crisis. Christian Borle stars.					On Story
SAT 16	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
 cptv	The Public Television Feature Film Collection - High Society  A socialite's (Grace Kelly) ex-husband (Bing Crosby) and a magazine writer (Frank Sinatra) show up for her wedding and cause havoc.				In Their Own Words - Queen Elizabeth II Follow Queen Elizabeth II's remarkable life.		Harmonies for Healing: Under the Streetlamp - Part 1 This competition show celebrates music's power.	
 spirit	A Place to Call Home, Season 3 - In the Heat of the Night		Death in Paradise - Stumped in Murder		Grantchester, Season 2 on Masterpiece - Part 5		The Collection on Masterpiece - Part 3	
SUN 17	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
 cptv	Poldark, Season 2 on Masterpiece - Part 1* (Start: 7 p.m.) George has a plan in store for Ross.		Man in an Orange Shirt on Masterpiece  Two love stories, 60 years apart, chart the changes and challenges in gay lives in England. The cast includes Vanessa Redgrave, Julian Sands, and Joanna Vanderham.			Shetland, Season 4 - Part 1 (See CPTV, June 14 at 10 p.m.)		
 spirit	Nature - Super Hummingbirds Go inside the world of hummingbirds.		Earth's Natural Wonders - Extreme Wonders		Forces of Nature - Shape Explore the shapes that exist in nature.		Africa's Great Civilizations - Part 1: Origins	
MON 18	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
 cptv	Antiques Roadshow - Omaha, Part 3 Finds include a Humphreys' homeopathic medicine cabinet.		Antiques Roadshow - Cleveland, Part 1 Hidden treasures include 1920 World Series stubs.		Secrets of the Dead - After Stonehenge Explore remains of a 3,000-year-old English settlement.		Civilizations - Part 6: Paradise on Earth (See CPTV, June 12 at 8 p.m.)	
 spirit	Weekends with Yankee	Weekends with Yankee	Africa's Great Civilizations - Part 2: The Cross and the Crescent		Conquistadors with Michael Wood - The Search for El Dorado		Craft in America - Neighbors  See Mexican and American crafts.	







Man in an Orange Shirt

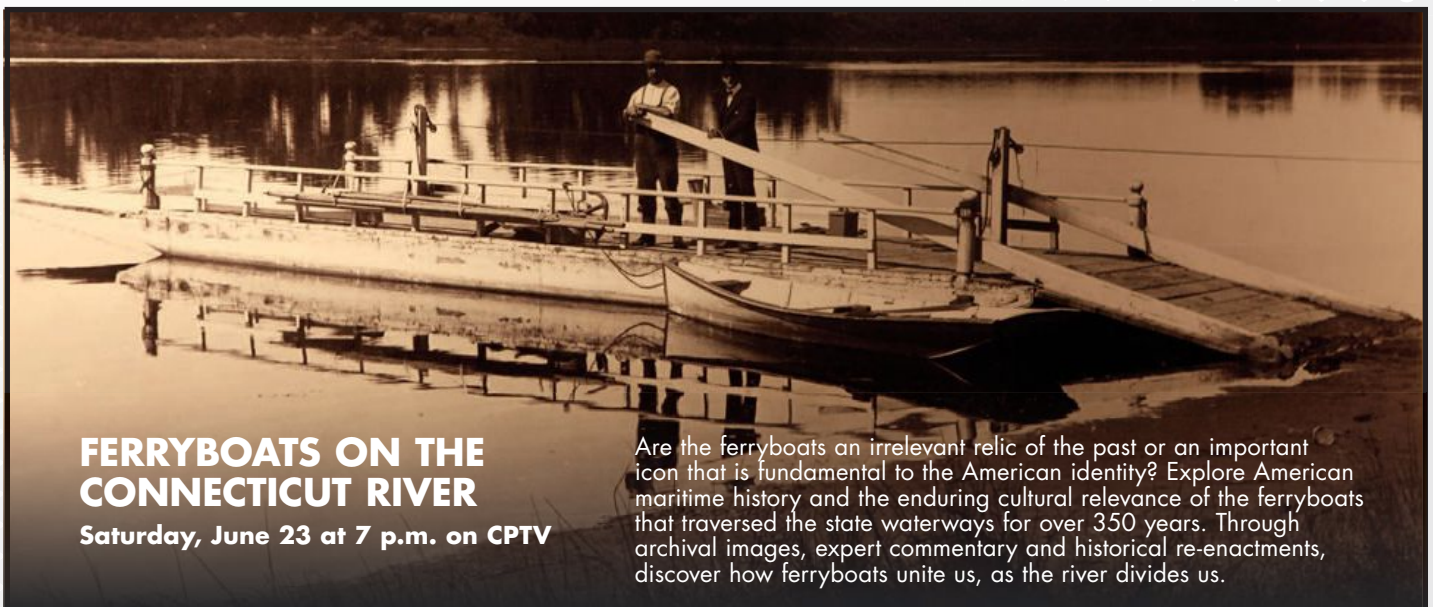
ON MASTERPIECE

Sunday, June 17 at 9 p.m. on CPTV

Two love stories, 60 years apart, chart the changes and challenges in gay lives in England — from the era of jail terms to the onset of dating apps. Vanessa Redgrave stars in this drama scripted by best-selling novelist Patrick Gale.

Prime Time | June 19-24

TUE 19	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
	The Barnes Way...  (See page 85.)	Civilizations - Part 7: Color and Light  Follow the story of light and color in art.		The Great War, Part 1: American Experience America's tortured, nearly three-year journey to entering World War I is explored.			Committee 	
	NOVA Wonders - Are We Alone? Is there life on other worlds?		Phoenix Mars Mission: Ashes to Ice		Humanity from Space From the perspective of space, trace human-kind's journey from hunter-gatherers to dominant species.			
WED 20	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
	Nature - Pets, Wild at Heart: Playful Creatures Pets get in touch with their wild side through play.		NOVA - Dawn of Humanity From a cave in South Africa comes an astounding discovery of an unprecedented trove of fossils of human relatives. Join <i>NOVA</i> and <i>National Geographic</i> as they explore the cave.			Antiques Roadshow - Omaha, Part 3 (See CPTV, June 18 at 8 p.m.)		
	The Battle of Chosin: American Experience Revisit this pivotal 1950 Korean War battle through the eyewitness accounts of participants.				POV - Quest  This intimate film captures eight years in the life of a black family from Philadelphia.		Arts in Context	
THU 21	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
	3 Seconds Behind the Wheel  (See pages 86-87.)		800 Words, Season 1 - Part 2 George is the most unpopular new Aussie in town.		Shetland, Season 4 - Part 2  Perez hunts the attacker; Tosh suspects a cover-up.		Ask This Old House	This Old House
	Baby Makes 3, Season 2 	Baby Makes 3, Season 2 	This Old House Hour The crew installs a beam to support an opening.		The Great British Baking Show, Season 2 - Masterclass 1		Martha Bakes	Baking with Julia
FRI 22	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
	Midsomer Murders - The Glitch, Part 2  (See CPTV, June 15 at 8 p.m.)		Death in Paradise - Man Overboard, Part 1 An enigmatic boat captain's death is investigated.		The Great British Baking Show, Season 5 - Part 1: Cakes  The bakers tackle an upside-down cake.		The Great British Baking Show, Season 5 - Part 2: Bread  The 11 bakers make 24 flatbreads.	
	Sing That Thing, Season 4 	Hollywood Idols	The Public Television Feature Film Collection - The Thin Man Nick and Nora Charles (William Powell, Myrna Loy) solve a murder mystery.			Science Goes to the Movies		On Story
SAT 23	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
	The Public Television Feature Film Collection - Seven Brides for Seven Brothers (See CPTV Spirit, June 1 at 9 p.m.)				Secrets of the Manor House Go inside the homes of the British titled class in Edwardian times.		Harmonies for Healing: Under the Streetlamp - Part 2 (See CPTV, June 16 at 11 p.m.)	
	A Place to Call Home, Season 3 - Sins of the Father		Death in Paradise - Man Overboard, Part 1		Grantchester, Season 2 on Masterpiece - Part 6		The Collection on Masterpiece - Part 4	
SUN 24	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
	Poldark, Season 2 on Masterpiece - Part 2 George tries Plan B against Ross.		Endeavour, Season 5 on Masterpiece - Part 1: Muse  Past and present collide as the auction of a priceless Faberge egg occurs at Lonsdale College.			Shetland, Season 4 - Part 2 (See CPTV, June 21 at 10 p.m.)		Marley's Ghosts, Season 2 - Part 4
	Nature - Owl Power Owls are influencing technology and design.		Earth's Natural Wonders - Wonders of Water		Forces of Nature - Elements Earth is a restless planet.		Africa's Great Civilizations - Part 2: The Cross and the Crescent	



FERRYBOATS ON THE CONNECTICUT RIVER

Saturday, June 23 at 7 p.m. on CPTV

Are the ferryboats an irrelevant relic of the past or an important icon that is fundamental to the American identity? Explore American maritime history and the enduring cultural relevance of the ferryboats that traversed the state waterways for over 350 years. Through archival images, expert commentary and historical re-enactments, discover how ferryboats unite us, as the river divides us.

Prime Time | June 25-30

MON 25	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
	Antiques Roadshow - Vintage Oklahoma City  Revisit appraisals including Bill Graham handbills.		Antiques Roadshow - Vintage Providence A Maurice Brazil Prendergast monotype is featured.		Secrets of the Dead - Ben Franklin's Bones Bones were found in Franklin's London home.		Civilizations - Part 7: Color and Light (See CPTV, June 19 at 8:30 p.m.)	
	Weekends with Yankee	Weekends with Yankee	Africa's Great Civilizations - Part 3: Empires of Gold		Conquistadors with Michael Wood - All the World Is Human		Art in the 21st Century - Mexico City	
TUE 26	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
	Civilizations - Part 8: The Cult of Progress  The rise and fall of "progress" as an ideology is explored.		The Great War, Part 2: American Experience Follow America's entry into the war as patriotism sweeps the U.S., stifling free speech and dissent.			Nazi Mega Weapons - Hitler's Island Megafortress The Channel Islands became heavily fortified.		
	NOVA Wonders - Can We Build a Brain?		NOVA - Super Tunnel Explore a subterranean railway under London.		Raw to Ready - Komatsu A two-story-tall dump truck is featured.		The Singularity: Will We Survive Our Technology? 	
WED 27	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
	Nature - Pets, Wild at Heart: Secretive Creatures Learn about pets' astonishing senses.		NOVA - Extreme Hurricane Disasters  The disastrous 2017 hurricane season is examined.		Wild Weather Ambitious experiments illustrate how weather works.		Antiques Roadshow - Vintage Oklahoma City (See CPTV, June 25 at 8 p.m.)	
	The Circus Fire On July 6, 1944, a circus big top caught fire in Hartford.		Ferryboats on the Connecticut River (See Highlight, page 93.)		POV - Singing with Angry Bird  A man runs a choir for kids in India.		The Homeless Chorus Speaks  Meet a unique community choir.	
THU 28	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
	Serious Fun  (See page 89.)		Frederic Church's Olana: An American...		800 Words, Season 1 - Part 3 Questions are raised over Laura Turner's death.		Shetland, Season 4 - Part 3  The investigation leads Perez and Tosh to Norway.	
	Baby Makes 3, Season 2 		Baby Makes 3, Season 2 		This Old House Hour Kevin and Tom build a new floor.		The Great British Baking Show, Season 5 - Part 1: Cakes	
FRI 29	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
	Midsomer Murders - Small Mercies, Part 1  A victim is found bound in a model village.		Death in Paradise - Man Overboard, Part 2 (See CPTV, June 22 at 9 p.m.)		The Great British Baking Show, Season 5 - Part 3: Tarts  The bakers make tartes tartins.		The Queen's Garden Tour the "royal wildlife" and remarkable plants of the Queen's Garden in London.	
	2017 World Dancesport Grand Slam Series - Part 1 		The Public Television Feature Film Collection - High Society (See CPTV, June 16 at 8 p.m.)			Science Goes to the Movies		On Story
SAT 30	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
	The Public Television Feature Film Collection - The Thin Man (See CPTV Spirit, June 22 at 9 p.m.)		Secrets of Scotland Yard What does it take to become a modern-day Sherlock Holmes?		Secrets of the Dead - Ben Franklin's Bones (See CPTV, June 25 at 10 p.m.)			
	A Place to Call Home, Season 3 - Till Death Do Us Part		Death in Paradise - Man Overboard, Part 2		Grantchester, Season 3 on Masterpiece - Part 1 A would-be groom is found dead with rings in his mouth.		The Collection on...**	

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Chris Prosperi's Grilled Summer Vegetable Ratatouille



FROM FAITH

Once you've finished grilling your chicken, beef, or pork, don't turn off that grill! While it's still hot, throw some veggies on and make Chris Prosperi's grilled ratatouille. It's even better the day after it's made. Chris grills a batch the night before he wants to eat it and then makes sandwiches with the mix the next day. Use the ratatouille to top fish, or mix it in with pasta, or serve with eggs. It goes with everything!

This is an easy recipe to make your own. Don't like zucchini (or it isn't quite abundant yet)? Skip it. Want to add bell peppers? Go for it.

Faith

INGREDIENTS

- 1 lb eggplant cut into $\frac{3}{4}$ inch lengthwise slices
- 3 medium zucchini cut into $\frac{3}{4}$ inch lengthwise slices
- 2 teaspoons kosher salt
- 1 tablespoon dry basil
- 1 tablespoon vegetable oil
- 1 medium red onion cut into $\frac{1}{2}$ inch slices
- 8 plum tomatoes cut in half lengthwise
- $\frac{1}{4}$ cup chopped fresh basil
- 1 tablespoon balsamic vinegar
- 1 tablespoon olive oil
- $\frac{1}{2}$ teaspoon sugar

INSTRUCTIONS

1. Preheat the grill.
2. In a large mixing bowl combine the eggplant, zucchini, 1 teaspoon of kosher salt, dry basil, and vegetable oil.
3. Place the eggplant and zucchini slices on the grill and cook for 1-2 minutes. Flip over vegetables and continue cooking for 1 minute. Remove from grill and set aside.
4. Coat the onion slices and tomato halves with the oil and seasoning mixture (salt and dry basil). Place the tomatoes on the grill skin side down along with the onions. Cook both vegetables for 2 minutes on each side. Remove and let cool slightly along with the eggplant and zucchini.
5. Place all of the vegetables on a cutting board and chop into $\frac{3}{4}$ inch pieces.
6. In a clean medium mixing bowl toss the chopped eggplant, zucchini, onions, and tomatoes with 1 teaspoon of kosher salt, the chopped basil, balsamic vinegar, olive oil, and sugar. Taste and adjust seasonings with salt if needed.

Makes about 6 cups



Famous Forgery at Mystic Seaport

YALE UNIVERSITY'S VINLAND MAP
SEEMED LIKE A HISTORIC FIND ...
UNTIL SCHOLARS LOOKED CLOSER



Allegedly dating from the 15th century, the Vinland Map is widely seen as an elaborate forgery which seemed to bolster claims that the Norse were the first Europeans to travel to the New World.

PHOTO: BEINECKE
LIBRARY, YALE
UNIVERSITY

In 1965, the day before Columbus Day, Yale announced the existence of a spectacular rediscovered historic document: the Vinland Map. Dated to 1440 A.D., the purportedly Norse map depicted “Vinland,” the land discovered by Leif Ericson around 1000 and known today as Newfoundland. The document seemingly provided further evidence that the Norse had traveled to the New World prior to Christopher Columbus’ famed expedition in 1492.

The announcement was picked up by newspapers across the globe and outraged Italian Americans in New Haven and elsewhere who felt a strong cultural connection to Columbus.

There was just one problem with the story. The map was almost certainly a fake.

The stranger-than-fiction tale of this controversial map is told as part of a larger exhibition on Vikings currently on display at Mystic Seaport Museum. *Science, Myth, and Mystery: The Vinland Map Saga* runs through Sept. 30 at the museum and features the first public display of the map in the U.S. in more than 50 years.

It’s a tale of shady antiquarian book dealers operating in the post-war black market, of scholars and scientists working as historical sleuths, of interpretations of history, and, finally, of wormholes.

The map first appeared in 1957 in Europe in the possession of an Italian book dealer named Enzo Ferrajoli de Ry, who would later be imprisoned for stealing rare books from libraries. It made its way to Connecticut when Ferrajoli sold the map to a New Haven antiquarian book dealer named Laurence Witten. Witten offered to sell it to his alma mater, Yale University, and a donor agreed to pay several hundred thousand dollars for it and donate it to Yale if it could be authenticated.

Researchers at Yale were initially wary of the document because it had an unknown provenance. “You have something appearing almost out of the ether,” says

Nicholas R. Bell, senior vice president for curatorial affairs at Mystic Seaport Museum. But, Bell adds, the mystery surrounding its origins alone didn’t prove it was a fake. Because of World War II, “There was a lot of stuff on the market that had no provenance. You just didn’t necessarily know where it came from because there was so much movement of material over the war years and after.”

The map arrived in New Haven bound in a medieval text dating to the 1440s called *The Tartar Relation*, but holes made by bookworms in the two manuscripts did not match, suggesting they hadn’t been stored together. This problem seemed to be solved when, around the same time, apparently by coincidence, a separate medieval text also dating to the 1440s called the *Speculum Historiale* was purchased by those at Yale. When researchers compared the three documents they found the wormholes matched up when all three manuscripts were examined together. This suggested that the Vinland Map had originally been bound in the *Speculum*. These wormholes helped researchers at Yale conclude the map was likely genuine.

After the map’s existence was publicly announced in 1965, other experts expressed their doubts. Some of the spellings on the map were possibly anachronistic, including a Latin spelling of Leif Ericson’s name that wouldn’t have been common until the 17th century.

In the early 1970s the ink used for the map was analyzed and was found to contain a chemical not manufactured until the 1920s. Though the parchment the map was painted on has been dated to the 1400s, the ink analysis indicated the Vinland Map was an elaborate hoax, with great care being taken to make it look authentic, and ink designed to appear medieval.

A small minority of researchers doubt the ink findings and still insist the map is

genuine, but the majority of experts agree it is a fake. Though Yale has never held an official position on the map’s authenticity, many at the university believe it is a hoax, including Raymond Clemens, curator of early books and manuscripts at the Beinecke Rare Book & Manuscript Library, which is loaning the map to the seaport for the exhibit.

Prior to the Mystic Seaport exhibit, the map was taken to a Yale lab where it was subjected to more advanced analysis than ever before. The hope is that researchers will be able to learn more about the materials used in its creation.

However, the new analysis is not designed to shed light on the identity or motivation of the forger, which remain part of the mystery surrounding the map. How Ferrajoli obtained the map has never been clear, though it is unlikely the Italian book dealer was the forger himself.

“We can’t say for sure, but I would be surprised if he had those type of skills,” Bell says. “The one thing that we’re able to really say with some reasonable confidence is that whoever did this brought an immense education to the table in order to pull these resources together in a way that gave an appearance of authenticity, and it’s probably not a shady book dealer.”

Even though the Vinland Map is likely a forgery, the debate surrounding it has made it a valuable historic document unto itself. Bell says that in the exhibit they try to convey this story, and cut through the tangled web of its history.

“The Vinland Map, albeit an entirely secular artifact, has people who believe in it almost as an article of faith,” he says. “It has this life beyond the evidence itself, and it has this value to some people beyond the evidence itself.”

For more information on Mystic Seaport Museum’s Vinland Map exhibition, go to mysticseaport.org or call 860-572-0711. ■



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